

WINTER SEASON

A warm welcome. What you are about to experience is the culmination of our entire team's resilient efforts to showcase our cuisine. The menu items are inspired from traditional recipes gathered throughout our travels, personal experiences and our own upbringings, yet elevated with our cooking techniques. Our goal is to create an unforgettable experience to help you shape your own pleasant memories.

Efharisto & Kali Orexi



Executive Chef, Nikos Moulinos

STARTER PLATES

- MADE IN-HOUSE PITA** *Mesquite grilled & oven-baked flatbread, extra virgin olive oil, rigani* 4
- HORIATIKO PSOMI** *warm village bread, Kalamata olives, onion, herbs* 5
- ELIES** *assorted marinated Greek olives, chili-herb* 8
- KOLOKITHO-KEFTEDES** *crispy zucchini croquettes, feta, herbed yiaourti* 16
- SPANAKOTIRÒPITA** *crispy phyllo, spinach & leeks pastries, imported feta & Graviera* 16
- TZATZIKI** *cucumber, garlic, dill, sheep's milk yogurt spread, served with our made in-house pita* 14
- TIROKAFTERI** *roasted chili, Dodoni feta spread, served with our made in-house pita* 16
- MELITZANOSALATA** *Mesquite-grilled eggplant spread, tomato, onion, mint, cucumber* 14
- SILLOGI** *traditional Greek assortment of spreads, served with made in-house pita* 22
- SAGANAKI** *oven-baked, imported phyllo-wrapped feta, thyme honey, toasted sesame* 16
- SASHIMI** *daily selection of thinly sliced raw fish, locally grown garnish* MKT PRICE
- THALASSO-MEZES** *Santa Barbara prawns, baby squid & crab seafood medley, green onion, Metaxa* 28
- "CRETAN DAKOS"** *in-house made anthotyro & focaccia, organic honey, toasted sesame* 18
- OKTAPODI** *Galicia coast of Spain, mesquite-grilled octopus, skordolado, Greek oregano* 24
- SOUTZOUKAKIA** *oven-baked lamb and beef meatballs, blistered tomatoes, citrus Greek yogurt* 18
- PORK RIBLETS** *slow-roasted pork riblets, Attiki honey gastrique, lime, mint* 15

SECOND COURSE

- HORIATIKI "VILLAGE"** *local tomatoes & cucumber salad, red onion, peppers, Dodoni feta, Kalamata olives* 22
- TWIST ON GREENS** *baby gems, arugula & seasonal vegetables garden salad, hazelnuts, smoked allium* 18
- SALAD ENHANCEMENTS** *"souvlaki" chicken skewer, add 12* | *sautéed King salmon fillet, add 26*

EXECUTIVE CHEF *Nikos Moulinos*

SOUS CHEFS *Shelly Hernandez*

WINE DIRECTOR *Vagelis Papazisis*

FOR BUSINESS BREAKFAST OR LUNCHEONS, PRIVATE EVENTS & FAMILY CELEBRATIONS OF ALL OCCASIONS, EMAIL: EVENTS@DIODEKA.COM

APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY NOT INCLUDED. A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. A \$4 CAKE-CUTTING & SERVING FEE WILL BE APPLIED PER PERSON OR SLICE. DIO DEKA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR DESSERTS MAY CONTAIN NUTS. FOUNDED & MANAGED BY THE PANLEMONIUM BUNCH. © 2024 KRONOS LLC



TO OFFSET RISING COSTS OF RESTAURANT LABOR, EMPLOYEE HEALTH BENEFITS AND TO BRIDGE THE GAP BETWEEN TIPPED AND NON-TIPPED KITCHEN STAFF, WE APPLY A 4% VENUE FEE TO ALL CHECKS. WE DO THIS IN LIEU OF INCREASED MENU PRICES. NOT EVERY SINGLE INGREDIENT IS LISTED ON THE MENU DESCRIPTIONS. DUE TO SHARED COOKING & PREP AREAS IN OUR KITCHENS, WE DO NOT GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS YOU MAY HAVE. Created 1/18/24

THE ENTRÉES

*Dorade & Branzino are sustainably managed and sourced to us directly from Greece.
All filleted fish maintain the chance of pin-bone segments remaining from our in-house fabrication.*

- LAVRAKI *mesquite-grilled filleted **branzino**, Swiss chard, roasted potatoes* 44
- TSIPOURA *mesquite-grilled whole **Dorade** served with the bone, lemon, fennel, thimari* 54
- SOLOMOS *herb-crusted **King salmon**, seasonal bean cassoulet, squash, sage butter* 44
- HTÉNIA *Boston Mass. day-boat **scallops**, polenta, bacon jam, pine nuts, herb-onion salad* 56
- LOBSTER PASTA *buttered-poached **lobster**, made in-house **fettuccine**, Assyrτικο beurre blanc, sweet herbs* 54
- ATHENIAN PASTA PRIMAVERA *garden **vegetables**, made in-house **rigatoni**, tomato sugo, parmigiano* 38
- MOUSSAKA *layered “Maple leaf farms” pekin duck **casserole**, eggplant, potato, herbs, bechamel* 42
- ARNI GIOUVETSI *Superior farms stewed **lamb shank**, orzo, roasted tomato, myzithra* 45

ALLEN BROTHERS MESQUITE GRILL CHOPS & USDA PRIME STEAKS

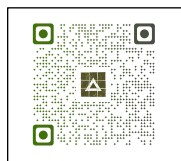
“The only time to eat diet food is while you are waiting for a steak to cook” Julia Child - American Chef, Author

LAMB CHOPS *pasture raised, double-rib cut, Greek yogurt pomme-purée, roasted onion, skordolado*

PETITE CUT *two chops from four ribs* 62 or CLASSIC CUT *three chops from six ribs* 86

PORK CHOP *16 oz. bone-in Berkshire (Kurobuta), seasonal compote preserve, parsley* 54

We exclusively serve Midwest corn fed beef rated USDA Prime and wet-aged for 32-48 days under highly controlled conditions for a tender and flavorful meat. Only 2% of all beef produced is allocated to be certified as USDA Prime.



*We have partnered with **Allen Bros.** in Chicago, the premier purveyor of fine beef since 1893, to provide the Bay Area their finest hand-selections solely sourced from Midwestern Native Beef farms in Nebraska, Iowa, Kansas and Colorado.*

All steaks are USDA Prime and served à la carte

FILET MIGNON *8 oz.* 68

BONE-IN FILET MIGNON *14 oz.* 142

NEW YORK STRIP *16 oz.* 84

BONE-IN “COWGIRL” RIBEYE *16 oz.* 94

* PORTERHOUSE *48 oz.* 206

* LONG-BONE TOMAHAWK RIBEYE *40 oz.* 225

**Tomahawk and Porterhouse are presented sliced while on limited availability & will not be served past medium temperature.*

ON THE SIDE

- HORTA *Swiss Chard, garlic, chili* 14 OVEN ROASTED POTATOES *lemon & cumin emulsion* 12
- GARDEN VEGETABLES *with daily purée* 16 FORAGED LOCAL MUSHROOMS *allium, herbs* 16
- TRUFFLE'D FRIES *parmigiano, herbs, pepper* 14 JUST SALT FRIES 12 RICE PILAF *butter & thyme* 12

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