

SUMMER 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.

Kali Oresi

STARTER PLATES

MADE IN-HOUSE PITA *Mesquite grilled & oven-baked flatbread, extra virgin olive oil, rigani* 4

LAGANA *warm focaccia bread, zucchini, caramelized onions, Attiki honey-butter, Aleppo, maldon* 5

ELIES *assorted marinated Greek olives, chili-herb* 8

KAROTO-KEFTEDES *crispy carrot-fritters, imported feta & kasseri, orange-carrot-lime purée* 16

SPANAKOTIRÒPITA *crispy phyllo, spinach & leeks pastries, imported feta & Graviera* 16

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

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

KARPOUZO-SALATA *heirloom tomatoes, local watermelon & feta, basil, mint, evoo* 18

TWIST ON GREENS *baby gems, arugula & seasonal vegetables garden salad, hazelnuts, smoked allium* 18

SALAD ENHANCEMENTS *"souvlaki" chicken skewer, add 12* | *premium loin yellowfin tuna #1, add 38*

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 7/31/24

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
- TONOS** “Salade niçoise”, premium loin **yellowfin tuna #1**, shallot-vinaigrette, baby gem 46
- HTÉNIA** Boston Mass. day-boat **scallops**, polenta, bacon jam, pine nuts, herb-onion salad 56
- LOBSTER PASTA** butter poached **lobster**, made in-house **fettuccine**, Assyrtiko beurre blanc, sweet herbs 54
- BRIAMI** roasted garden **vegetables**, house made focaccia, tomato sugo, allium, farm egg 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

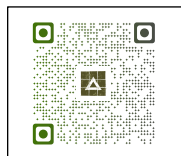
“The only time to eat diet food is while you are waiting for a steak to cook” Julia Child - American Chef, Author

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

PETITE CUT two chops from four ribs 59 or **CLASSIC CUT** three chops from six ribs 79

PORK CHOP 16 oz. bone-in Berkshire (Kurobuta), seasonal compote preserve, parsley 48

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. 65

BONE-IN FILET MIGNON 14 oz. 128

NEW YORK STRIP 16 oz. 79

BONE-IN “COWGIRL” RIBEYE 16 oz. 88

*** PORTERHOUSE** 48 oz. 198

*** LONG-BONE TOMAHAWK RIBEYE** 40 oz. 215

**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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