

## FALL IS IN THE AIR

*"A fallen leaf is nothing more than a summer's wave goodbye"*

—Unknown Author.

The menu items have been inspired from traditional recipes gathered throughout our travels, personal experiences and our own upbringings, yet elevated with our chefs cooking techniques. Our goal is to create an unforgettable experience and to help shape your own pleasant memories.

A warm welcome & Kalí Orexí

### 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* 6
- ✓ **ELIES** *assorted marinated **Greek olives**, chili-herb* 8
- ✓ **TZATZIKI** *made in-house sheep's milk yogurt, garlic, cucumber, dill, made in-house pita* 14
- ✓ **TIRO-KAFTERI** *Dodoni feta, roasted chili spread, served with our made in-house pita* 16
- ✓ **MELITZANOSALATA** *Mesquite-grilled eggplant, tomato, onion, mint, sliced cucumber* 14
- ✓ **SILLOGI** *traditional Greek **assortment of three spreads**, served with made in-house pita* 24
- ✓ **SAGANAKI** *oven-baked, imported **phyllo-wrapped feta**, thyme honey, toasted sesame* 18
- ✓ **KAROTO-KEFTES** *crispy **carrot-fritters**, imported feta & kasseri, orange-carrot-lime purée* 16
- ✓ **SPANAKO-TIRÒPITA** *crispy phyllo, **spinach & leeks pastries**, imported feta & Graviera* 16
- OKTAPODI** *Galicia Spanish coast, **mesquite-grilled octopus**, skordolado, Greek oregano* 22
- COQUILLES SCAMPI** *wild, North Atlantic, large **seared scallops**, yogurt pomme-purée, lemon-garlic* 26
- SASHIMI** *daily selection of thinly sliced **raw fish**, locally grown garnish* 20
- SOUTZOUKAKIA** *oven-baked **lamb & beef meatballs**, blistered tomatoes, citrus Greek yogurt* 20
- PLEVRAKIA** *slow-roasted, **Duroc pork riblets**, Attiki honey gastrique, lime, mint* 20

### SECOND COURSE

- ✓ **HORIATIKI "VILLAGE"** *local **tomatoes & cucumber**, red onion, peppers, Dodoni feta, Kalamata olives* 20
- ✓ **KARPOUZO-SALATA** *heirloom tomatoes, local **watermelon & feta**, basil, mint, evoo* 15
- ✓ **TWIST ON GREENS** *baby gems, arugula & seasonal vegetables **garden salad**, hazelnuts, smoked allium* 18
- SALAD ENHANCEMENTS** *"souvlaki" **chicken skewer**, add 12* | *loin **Yellowfin tuna** #1 grade, add 26*

✓ these items are offered or may be prepared, as vegetarian

FOR BUSINESS BREAKFAST OR LUNCHEONS, PRIVATE EVENTS & FAMILY CELEBRATIONS OF ALL OCCASIONS, EMAIL: [EVENTS@DIODEKA.COM](mailto: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 9/4/24

## 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** loin of **Yellowfin tuna** #1 grade on a "Salade Niçoise", shallot-vinaigrette, baby gem lettuce 48
- HTÉNIA** North Atlantic, large wild **scallops** over **creamy polenta**, bacon jam, pine nuts, herb-onion salad 56
- ✓ **LOBSTER PASTA** butter poached **lobster**, **fettuccine** made in-house, Assyrtiko beurre blanc, sweet herbs 62
- ✓ **MANOURI ROLLO** rolled **vegetarian pasta**, sautéed spinach, manouri cheese, tomato sauce 36
- MOUSSAKA** layered "Maple leaf farms" pekin duck **casserole**, eggplant, potato, herbs, bechamel 40
- ARNI YOUVETSI** Allen Bros., all-natural **lamb volcano shank**, orzo, roasted tomato, myzithra 52

## EMBER ROASTED MEATS

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

We have partnered with **Allen Bros.** in Chicago, the premier purveyor of fine beef since 1893, to provide us with their finest hand-cut selections of steaks and chops. We exclusively serve corn-fed beef, solely sourced from Midwestern Native Beef farms in Nebraska, Iowa, Kansas and Colorado. All of our steaks are rated **USDA Prime**, 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**.

### SERVED À LA CARTE

**LAMB CHOPS "BARNESLEY CUT"** pasture raised, yogurt pomme-purée, roasted onion, skordolado  
PETITE - two chops from four ribs 52 or **CLASSIC** - three chops from six ribs 78

**DUROC PORK CHOP** 16 oz. long-bone, thick cut from rib of loin, seasonal compote preserve 49

**"BASEBALL CUT" FILET MIGNON** 8 oz. 60 **BONE-IN FILET MIGNON** 14 oz. 145

**"NEW YORK" STRIP LOIN** 16 oz. 77 **"KANSAS CITY" BONE-IN STRIP LOIN** 18 oz. 88

**"COWGIRL" BONE-IN RIBEYE** 16 oz. 85 **"COWBOY" BONE-IN RIBEYE** 26 oz. 148

\* **"T-BONE" PORTERHOUSE** 48 oz. 217 \* **"TOMAHAWK" LONG-BONE RIBEYE** 40 oz. 228

\* presented sliced and may not be served past a medium temperature. Certain cuts may be on a limited availability.

## 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 14 ✓ **JUST SALT FRIES** 12 ✓ **RICE PILAF** butter & thyme 12

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