



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 upbringing, 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 & Kali Orexi

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
- ✓ FETA & OLIVES *baked Dodoni feta, warm assorted marinated olives, herbs* 12
- ✓ 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-KEFTEDES *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

- LOBSTER-AVGOLÉMONO *traditional egg-lemon soup, Maine lobster meat, kritharaki (orzo)* 18
- ✓ HORIATIKI "VILLAGE" *local tomatoes & cucumber, red onion, peppers, Dodoni feta, Kalamata olives* 20
- ✓ TWIST ON GREENS *baby gems, arugula & seasonal vegetables garden salad, hazelnuts, smoked allium* 18
- SALAD ENHANCEMENTS *"souvlaki" chicken skewer, add 12* | *New Zealand Ōra King Salmon, add 26*

✓ offered or may be prepared as vegetarian | * may include or has been prepared with nuts

FOR BUSINESS BREAKFAST OR LUNCHEONS, PRIVATE EVENTS & FAMILY CELEBRATIONS OF ALL OCCASIONS  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



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 10/28/24



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 *roasted New Zealand **Ōra King salmon**, green lentils, arugula, pesto, herbal lado-lemono* 44
- * 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, Assyrτικο beurre blanc, sweet herbs* 62
- ✓ MANOURI ROLÒ *rolled **vegetarian pasta**, sautéed spinach, manouri cheese, tomato sauce* 36
- MOUSSAKA *Maple leaf farms Pekin duck **baked casserole** layered with eggplant, potato, bechamel* 42
- ARNI YOUVETSI *Allen Bros., all-natural **lamb volcano shank**, orzo, wild rice, 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

Partnered with Chicago's Allen Bros. a premier purveyor of fine beef since 1893, we exclusively feature their finest hand-cut selections of steaks and chops. All of our beef is corn-fed, rated USDA Prime and solely sourced from Midwestern Native Beef farms in Nebraska, Iowa, Kansas and Colorado. To achieve a tender, flavorful meat our steaks have been "wet-aged" under highly controlled conditions for 32-48 days. Only 2% of all beef produced has been allocated to be certified as USDA Prime.

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* 48

USDA PRIME BEEF

"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

All steaks and chops are served à la carte.

Upon request, larger cuts may be presented sliced and will not be served past a 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* 14
- ✓ JUST SALT FRIES 12
- ✓ RICE PILAF *butter & thyme* 12

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