



## SPRING 2025

### DESSERTS WITH SUGGESTED PAIRINGS

\* Our desserts may contain dairy and/or nuts

- PANNA COTTA** cream, cocoa, gelatin, dark chocolate, aromatized with coffee & vanilla 16  
*20 yr Tawny Port, Graham's 15*
- CHEESECAKE BAKLAVA** phyllo, walnuts, almonds, cream cheese, honey syrup, vanilla ice cream 18  
*Samos Muscat, UWC, Greece, 2012 9*
- GALAKTOBOUREKO** phyllo dough-wrapped custard, honey syrup, orange zest, vanilla ice cream 17  
*Commandaria, Tsiakas, Single Vineyard, Limassol Cyprus, 2019 15*
- EKMEK** layered custard, vanilla scented cream, kataifi phyllo, almond-walnut farce, honey-syrup 17  
*Royal Tokaji, 5 Puttonyos Aszú, Hungary, 2017 15*
- LOUKOUMADES** traditional Greek beignets, Attiki honey, cinnamon, walnuts 14  
*Dolce, Napa Valley, USA, 2017 25*
- YIAOURTI** Attiki thyme-honey Greek yogurt, toasted sesame, assorted berries 15  
*Vin Santo del Chianti Classico, Piazano, Tuscany, Italy, 2009 20*
- ICE CREAM & SORBETS** please inquire with your server for daily selections 8  
*'D'oro Port, Patland, Stagecoach Vineyard-Napa Valley, USA, 2015 20*
- BYO** cake-cutting & serving fee will be applied per person or slice 4

### COFFEE & TEA

**FRAPPE** iced Greek coffee 6

**GREEK "ELLINIKOS"** 5

**COFFEE & TEA** 5

**ESPRESSO** 5

**CAPPUCCINO** 6

**LATTE** 6

**MOCHA** 6

**MACCHIATTO** 5

**AMERICANO** 4

**EXTRA ESPRESSO SHOT** 2

FOR BUSINESS BREAKFAST OR LUNCHEONS, PRIVATE EVENTS AND FAMILY CELEBRATIONS FOR 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. © 2025 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 5/15/25



## COGNAC, BRANDY, & APÉRITIF

HENNESSY VSOP 25  
HENNESSY XO 70  
HENNESSY PARADIS 160  
REMY MARTIN VSOP 20  
REMY MARTIN XO 65  
REMY MARTIN LOUIS XIII 1oz. 200  
REMY MARTIN LOUIS XIII 2oz. 400  
COURVOISSIER VSOP 19  
COURVOISSIER XO 49  
METAXA GRAND FINE 20  
CERBOIS BAS ARMAGNAC VSOP 15  
CHÂTEAU de LAUBADE BAS ARMAGNAC N\*5 45  
CHRISTIAN DROUIN CALVADOS 1997 15  
DARON CALVADOS XO 25  
GRAND MARNIER Cuvée du Centenaire 100th Anniversary 35  
HARVEYS SOLERA SHERRY 12

## PORT & MADEIRA

BROADBENT 10 YR Verdelho - Madeira 13  
DALVA 1995 Colheita Tawny Port 15  
GRAHAM'S 20 YR Tawny Port 15  
GRAHAM'S 30 YR Tawny Port 25  
PATLAND 'D'ORO PORT, Stagecoach Vineyard-Napa Valley, USA, 2015 20

## DESSERT WINE

VIN SANTO DEL CHIANTI CLASSICO, PIAZZANO, TUSCANY, ITALY, 2009 20  
COMMANDARIA, TSIKKAS, AGIOS MAMAS - SINGLE VINEYARD, LIMASSOL, CYPRUS, 2019 15  
DOLCE, NAPA VALLEY, USA, 2017 25  
ROYAL TOKAJI, 5 PUTTONYOS ASZÚ, HUNGARY, 2017 15  
SAMOS MUSCAT, UWC, SAMOS, GREECE, 2012 9

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