

Created by lifelong friends inspired to share their Greek heritage, Dio Deka invites you to experience the warmth of Hellenic hospitality, where authentic flavors are elevated with modern culinary artistry. Explore our menu and savor a dining experience you'll remember.

OREKTIKÁ / APPETIZERS

- DÍO DÉKA PÍTA *made in-house, mesquite grilled & oven-baked **pita bread**, EVOO, Greek oregano* 5
- FOKÁTSIA *warm **focaccia bread**, zucchini, caramelized onions, Attiki honey-butter, Aleppo, Maldon salt* 8
- FÉTA PSITÍ ME ELIÉS *Dodoni **baked feta & warm assorted marinated olives**, herbs* 14
- TZATZÍKI *made in-house sheep's milk **yogurt spread**, garlic, cucumber, dill, made in-house pita bread* 14
- TIROKAFTERÍ *roasted chili peppers, Dodoni **feta spread**, served with our made in-house pita bread* 15
- MELITZANOSALÁTA *Mesquite-grilled **eggplant spread**, tomato, onion, mint, served with sliced cucumbers* 14
- SYLLOGÍ *a collection of the three spreads above, served with our pita bread* 26
- HALOÚMI *mesquite grilled & baked **Haloumi cheese**, roasted peppers, blistered tomatoes, olive tapenade* 20
- KOLOKITHOKEFTÉDES *crispy **zucchini cakes**, feta, herbed yogurt, roasted pepper aioli* 20
- SPANAKOTIRÓPITA *crispy phyllo, **spinach & leeks pastries**, imported feta & Graviera* 16
- TARAMOSALÁTA *Imported from Greece **fish roe**, EVOO, lemon juice, topped with salmon roe, pita bread* 18
- HTÉNIA *two north Atlantic, wild **seared scallops**, yogurt pomme-purée, lemon-garlic* 29
- HTAPÓDI SKHÁRAS *Galicia Spanish coast, **mesquite-grilled octopus**, EVOO garlic vinaigrette, Greek oregano* 24
- GARÍDES SANTORÍNI ***sautéed shrimp**, feta, tomatoes, orange zest, garlic, onion, ouzo* 20
- SASÍMI SOLOMOÚ *wild king salmon sashimi, radish, red onion, avocado mousse, wasabi, basil dressing* 18
- KEFTEDÁKIA *oven-baked **lamb & beef meatballs**, blistered tomatoes, citrus Greek yogurt* 20
- PLEVRÁKIA *slow-roasted, **Duroc pork riblets**, Attiki honey gastrique, lime, mint* 20

SOÛPES & SALÁTES / SOUPS & SALADS

- SOÚPA KOLOKÝTHAS *roasted **pumpkin soup** velouté with cream, ginger, nutmeg, sage, thyme* 17
- HORIÁTIKI *“village salad”, local **tomatoes & cucumber**, red onion, peppers, Dodoni feta, Kalamata olives* 20
- MAROÚLI KE RÓKA *baby gems, arugula & seasonal vegetables **garden salad**, hazelnuts, smoked allium* 18
- SALAD ENHANCEMENTS *chicken skewer, add* 15 *wild king salmon filet, add* 30

KIRÍOS PIÁTA / ENTRÉES

- PSÁRI TOÚ CHEF *seared **Chilean sea bass**, arugula, beets, feta, pomegranate, walnuts, smoked allium* 56
- ASTAKOMAKARONÁDA *butter-poached **lobster**, **fettuccine pasta**, Assyrtiko beurre blanc, sweet herbs* 69
- SOLOMÓS *roasted **wild king salmon**, green lentils, arugula, pesto, herbal EVOO lemon vinaigrette* 45
- RIZÓTO THALASSINÓN ***seafood risotto** with scallops, prawns & octopus, in shellfish-infused broth with garlic* 59
- MAKARONÁDA ME LAHANIKÁ *fettuccine **ratatouille pasta**, zucchini, peppers, tomatoes, onion, basil* 33
- MANOÚRI ROLÒ ***vegetarian pasta roll**, stuffed with spinach and manouri cheese, tomato sauce* 39
- MOUSSAKÁS *Stuffed eggplant with lamb and beef ragù, finished with a silky béchamel, crispy potatoes* 43
- STIFÁDO ***wagyu beef short rib**, allium, mushrooms, tomato, herbs, broccolini, pommes purée* 59
- YOUVÉTSI *locally sourced “volcano” **lamb shank**, orzo, roasted tomato, Mizithra cheese* 52

CERTAIN ITEMS MAY CONTAIN OR HAVE BEEN PREPARED WITH NUTS

FOR BUSINESS BREAKFAST & LUNCHEONS, PRIVATE & CORPORATE EVENTS OR FAMILY CELEBRATIONS OF ALL OCCASIONS  [EVENTS@DIODEKA.COM](mailto:EVENTS@DIODEKA.COM)

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.  
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APPLICABLE SALES TAX WILL BE ADDED TO ALL CHECKS. GRATUITY NOT INCLUDED.  
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 11/26/25

STÁ KÁRVOUNA / MESQUITE GRILLED

*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.*

- LAVRÁKI *mesquite-grilled filleted **branzino**, Swiss chard, roasted potatoes* 47
- TSIPOÚRA *mesquite-grilled whole **dorade**, lemon, fennel, thyme* 54
- HIRINÍ BRIZÒLA 16 oz. heritage **Duroc pork chop**, thick cut from rib of loin, high level of marbling 52
- ARNÍSIA PAIDÁKIA *Australian pasture raised **double cut lamb chops**, distinct richness with a sweet flavor profile*  
*PETITE - two chops 56 or CLASSIC - three chops 84*



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 our beef is grain-fed, rated USDA Prime and solely sourced from Midwest Native Beef farms in Nebraska, Iowa, Kansas and Colorado. Only 2% of all beef produced has been allocated to be certified as USDA Prime.

WET-AGED USDA PRIME MIDWEST BEEF

*Hand-cut for fine texture and rich marbling, “wet-aged” for 32-48 days to achieve an incredibly robust flavor and juicy tenderness.*

- FILET MIGNON BASEBALL CUT 8 oz. 75

BONE-IN FILET MIGNON CENTER CUT 14 oz. 142
- NEW YORK STRIP LOIN 16 oz. 89

RIB EYE “COWBOY CUT” BONE-IN 32 oz. 185
- RIB EYE BONE-IN 24 oz. 107

RIB EYE “TOMAHAWK” LONG-BONE 40 oz. 225
- PORTERHOUSE CENTER CUT 48 oz. 245

DRY-AGED USDA PRIME MIDWEST BEEF

*Dry-aged a minimum of 30 days under highly controlled conditions allows natural enzymes to tenderize the meat, deepens the beef’s nuanced flavor while imparting a rich taste with a sweet nuttiness reminiscent of roasted peanuts. The longer aging time increases moisture evaporation creating a texture with a bit more bite than what you would expect from a wet-aged steak, we also recommend cooking to a rare or medium-rare to maintain the delicate flavor profile.*

- RIB EYE DRY-AGED BONELESS 22 oz. 138

*All steaks and chops are served à la carte and may be subject to limited availability.  
Larger steak cuts may be presented sliced while highly recommended not be ordered past a medium temperature.*

ON THE SIDE

- HORTA *Swiss chard, garlic, lemon, oregano* 14

BRUSSELS SPROUTS *onion, cherry tomatoes, honey* 16

TRUFFLED FRIES *garlic, Parmigiano, truffle oil, herbs* 14

POMMES PURÉE *garlic, butter, cream, thyme* 12

ORZO PASTA *lamb jus reduction, Mizithra* 16
- ROASTED POTATOES *lemon & herb emulsion* 15

SAUTÉED BROCCOLINI *garlic, herbs* 15

“JUST SALT” FRIES 12

FORAGED LOCAL MUSHROOMS *allium, herbs* 15

RICE PILAF *butter & thyme, almonds, raisins* 12

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