

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* 28

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

SOUPES & 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* 32

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* 47

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

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 12/26/25

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 53

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. 76

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. 109

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. 139

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

ROASTED POTATOES lemon & herb emulsion 15

BRUSSELS SPROUTS onion, cherry tomatoes, honey 16

SAUTÉED BROCCOLINI garlic, herbs 15

TRUFFLED FRIES garlic, Parmigiano, truffle oil, herbs 14

"JUST SALT" FRIES 12

POMMES PURÉE garlic, butter, cream, thyme 13

FORAGED LOCAL MUSHROOMS allium, herbs 15

ORZO PASTA lamb jus reduction, Mizithra 16

RICE PILAF butter & thyme, almonds, raisins 12

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