

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 15

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

CRUDO SOLOMOÚ wild king salmon crudo, with beet, orange & herbs essence; arugula, beet, feta garnish 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

NTOMATÓSOUPA velvety **tomato bisque**, roasted garlic, aromatics, delicate cream, chestnut-basil pesto 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 pan-seared **Chilean sea bass**, beet blushed lemon-thyme beurre blanc, roasted vegetables 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 ROLÓ **vegetarian pasta roll**, stuffed with spinach and manouri cheese, tomato sauce 37

MOUSSAKÁS **layered eggplant, potatoes, lamb and beef ragù**, beneath a silken béchamel, baked in ceramic 39

STIFÁDO **wagyu beef short rib**, allium, mushrooms, tomato, herbs, broccolini, pommes purée 59

YOUVÉTSI locally sourced "volcano" **lamb shank**, orzo, roasted tomato, Mizithra cheese 49

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 2/4/26

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 BRIZÓLA 16 oz. heritage **Duroc pork chop**, green apple & garlic-Dijon velouté, diced apple garnish 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. 77

BONE-IN FILET MIGNON CENTER CUT 14 oz. 142

NEW YORK STRIP LOIN 16 oz. 92

RIB EYE "TOMAHAWK" LONG-BONE 40 oz. 225

RIB EYE BONE-IN 24 oz. 119

PORTERHOUSE CENTER CUT 48 oz. 247

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. 147

NEW YORK STRIP LOIN DRY-AGED 22 oz. 169

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.

SYNODEFTIKÁ / ON THE SIDE

HORTA Swiss chard, garlic, lemon, oregano 15

BRUSSELS SPROUTS onion, cherry tomatoes, honey 17

TRUFFLED FRIES garlic, Parmigiano, truffle oil, herbs 14

POMMES PURÉE garlic, butter, cream, thyme 13

ORZO PASTA lamb jus reduction, Mizithra 16

ROASTED POTATOES lemon & herb emulsion 15

SAUTÉED BROCCOLINI garlic, herbs 16

FRENCH FRIES with a touch of fine sea salt 12

FORAGED LOCAL MUSHROOMS allium, herbs 16

RICE PILAF butter & thyme, almonds, raisins 12

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