



We are a restaurant that respects the quality of each ingredient, that loves the land where it is grown, that strives every day to seek the Mediterranean flavor of a local cuisine that is respectful of the product and healthy, taking care of every detail to achieve the best experience.

We do the shopping daily in the Valencian Central Market.
We do not use precooked products or artificial additives in our elaborations. Kitchen without shortcuts, honest, natural and healthy.
That is our Secret.



STARTERS

Iberian Ham and Angus "Cecina de León" Platter • 18

Patatas Bravas "Secret style" • 7,8 ● ●

Hummus with Nachos • 8,8 ● ● ●

Grana Padano, basil and dried tomato croquette • 3,2 u ● ● ● ● ●

Jamon croquette with mushrooms cream • 3,6 u ● ● ● ●

Lobster croquette • 3,9 ud ● ● ● ● ● ●

with saffron mayonnaise

we make our croquettes in an artisanal way, using ingredients of the highest quality, so that each croquette is a unique creation

Fried brie with mustard and flambé apples • 9,5 ● ● ● ● ●

Zucchini carpaccio with citrus and goat cheese • 10,5 ● ● ● ● ● ●

Feta cheese and broccoli salad • 12,5 ● ● ● ● ● ●

with lime yogurt dressing

"Esgarraet" toasts with Cantabrian anchovies • 8,4 ● ● ● ● ●

traditional roasted red bell peppers. Two pieces

Italian Burrata Salad • 16,2 ● ● ● ● ● ●

with tomato party

● Vegetarian
● Vegan or Vegan option available
● Gluten*
● Shellfish
● Dairy

● Fish
● Eggs
● Soy
● Nuts
● Sesame

**Ask our staff if gluten can be substituted*



FISH AND SHELLFISH

Sea bass • 21,5 ● ● ●

with cauliflower sauce and thai rice

Salmon loin • 20 ● ● ● ●

with sautéed vegetables, mango curry sauce and garlic almond cream

Steamed or "Secret style" mussels • 13,5 ● ●

with lemon or with curry and coconut milk

Grilled Octopus over the flame • 20,2 ● ●

with paprika oil and black alioli

PAELLA (min. 2 persons)

to share, made at the moment, served in an traditional iron paella

Valencian paella. Traditional with chicken and rabbit • 19 per person

Seafood Paella • 19,5 per person ● ●

Black rice • 20 per person ● ●

Vegetarian Paella • 18 per person ●

More paellas and rice on request

PASTA AND VEGETARIAN DISHES

Fresh pasta with Galician beef • 19 ● ●

Fresh pasta with Genovese pesto • 16,5 ● ● ● ●

with toasted pine nuts and grana padano

Vegetable stuffed aubergines • 15 ● ● ●

Vegetable Lasagna • 16,9 ● ● ●

Meat Lasagna • 18,9 ● ●

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MEAT

Aged Galician Beef Burger, 180 days maturation • 18,5 ● ●

with Galician Arzúa-Ulloa DOP cheese, accompanied by caramelized onions, on potato brioche bread and cajun fries

Iberian pork "Secret" • 20 ●

creamy mashed potatoes and a tangy passionfruit sauce

Boeuf Bourguignon • 23 ●

braised beef in our homemade beef jus with gratin dauphinois potatoes and sautéed mushrooms

Confit duck • 19 ●

with with foie gras, apple mille-feuille and a sweet port and orange reduction

DESSERTS AND COFFEE

Tiramisú • 7,5 ● ● ●

Banana flambé with malibu • 7,5 ● ● ●

with yogurt and pineapple gummies

Homemade Cheesecake • 7,5 ● ● ● ●

with our red fruit jam

Three chocolate cake • 7,5 ● ● ● ●

artisan sponge cake with its mousse and melted chocolate

Gourmand "Secret coffee" • 7,5 ● ● ● ●

premium coffee accompanied by a sweet artisan and petit fours

Espresso, American • 2

Cortado, Café Latte • 2,2

Capuchino, Bombon • 2,5

Carajillo • 3

Cremaet • 3,5

Iced Coffee • 3,5

Teas and infusions • 2

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● Eggs

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WHITE WINE

Valencian

	Glass	Bottle
LLANOS DE TITAGUAS. Merseguera. D.O. Valencia.	3,5	17
CULLEROT. Verdil, PX y otras. D.O. Valencia.		30
LOALTO TARDANA. Tardana. D.O. Utiel-Requena		28
FRUTO NOBLE. Sauvignon Blanc. D.O. Alicante.	4,5	24

D.O. Navarra

NEKEAS. Chardonnay y Viura	4	18
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D.O. Rueda

GRAN CARDIEL. Verdejo	4	20
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D.O. Rías Baixas

COSTA BORNEIRA. Albariño	4	20
PAZO SEÑORANS. Albariño		39

ROSÉ WINE

CORCOVO ROSADO. Tempranillo. D.O. Valdepeñas.	4	17
ROSE AND CLEAR. Pinot Noir y Garnacha. D.O. Penedés.		25

SPARKLING

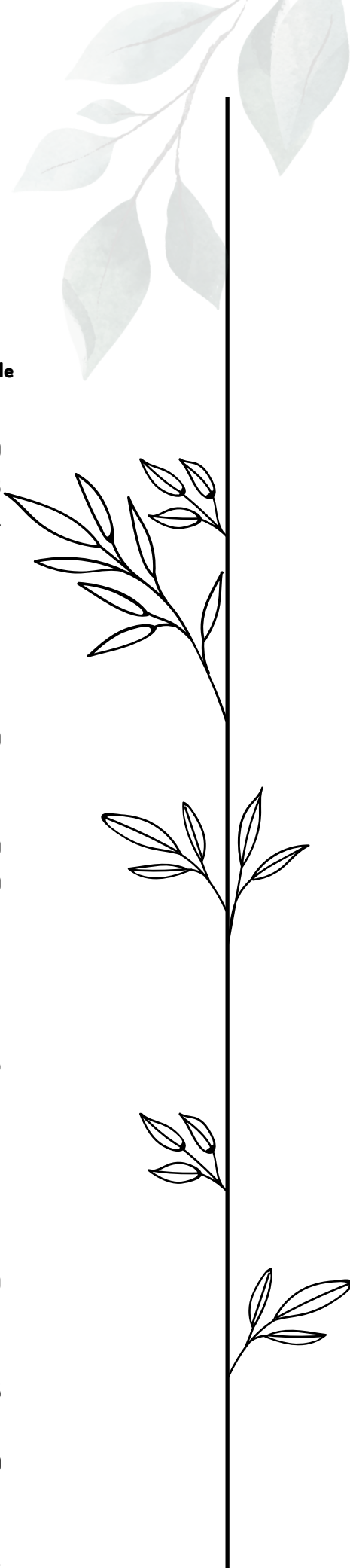
HOUSE SPARKLING WINE	4	17
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CAVA CAPRASIA RESERVA BRUT NATURE		29
Chardonnay y Macabeo. D.O. Utiel-Requena.		

MOËT & CHANDON CHAMPAGNE		85
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MARIE STUART PASIÓN D'UNE REINE BRUT.		90
Chardonnay, Pinot Noir y Pinot Meunier. D.O Champagne		

MARIE STUART PASIÓN D'UNE REINE BRUT ROSÉ.		95
Chardonnay, Pinot Noir y Pinot Meunier. D.O Champagne		



RED WINE

Valencian Wine

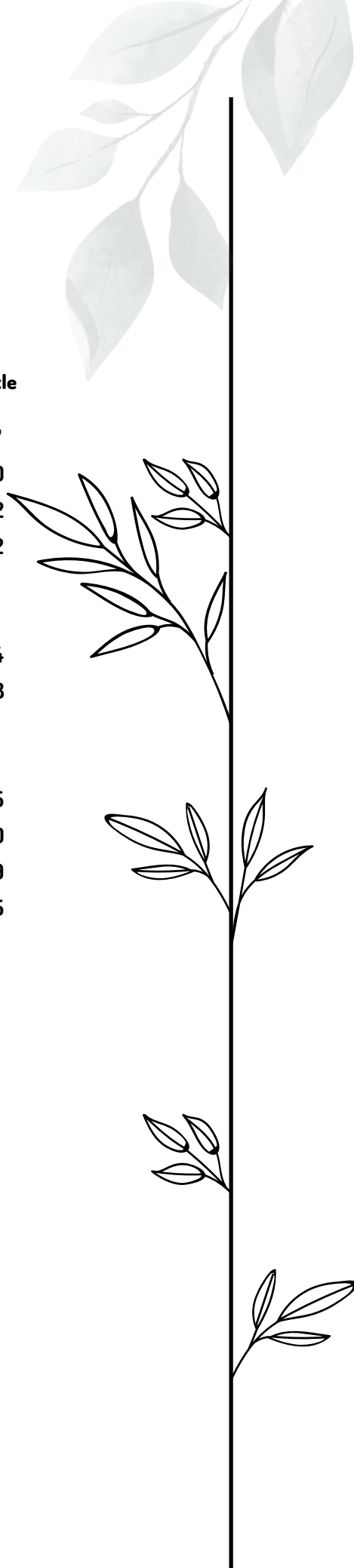
	Glass	Bottle
AULA CRIANZA. Bobal y Tempranillo. D.O. Utiel-Requena.	3,5	17
LES ALCUSES. Monastrrell, Garnatxa. D.O. Valencia.		30
LOALTO BOBAL. Bobal. D.O. Utiel-Requena.		32
LOALTO PARCELA GUINDAL. Garnacha. D.O. Utiel-Requena.		52

D.O. Rioja

GÓMEZ DE SEGURA. Tempranillo. 12 Meses de Crianza	4,5	24
VIÑA TONDONIA RESERVA. Tempranillo y Garnacha		98

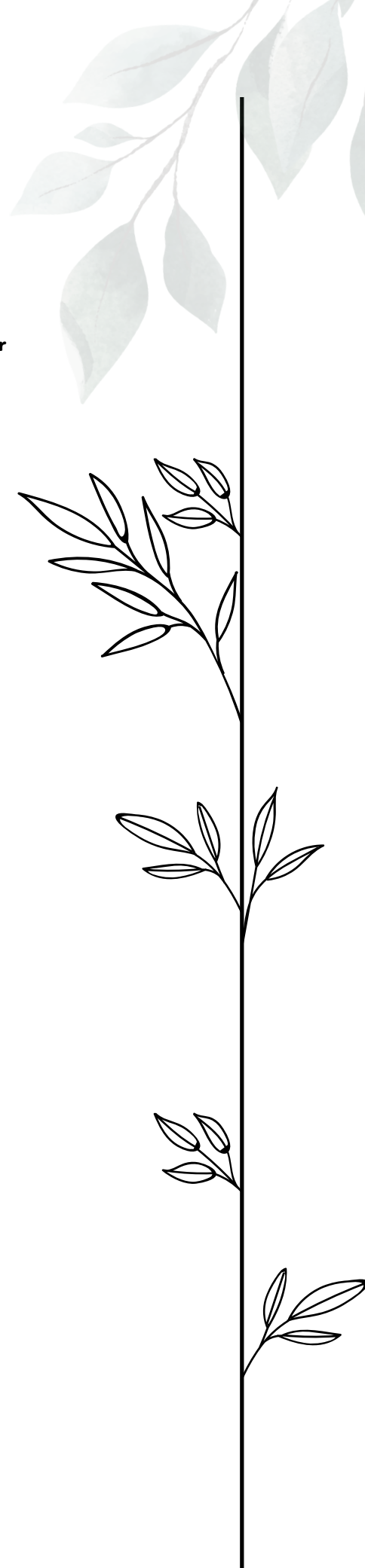
D.O. Ribera del Duero

DAMANA 5. Tempranillo. 5 Meses de Crianza	5	25
LÓPEZ CRISTÓBAL. Tempranillo y Merlot		30
MATARROMERA CRIANZA. Tempranillo		59
PAGO DE CARRAOVEJAS. Tinto Fino		75



COCKTAILS

	Glass	Pitcher
Traditional Sangria / White Sangria	7	18,5
Agua de Valencia <i>Valencia's Signature Cocktail</i>	8	19,5
Margarita <i>tequila, triple sec and lemon juice</i>	10	
Caipirinha o Caipiroska <i>cachaça or vodka, lemon juice and sugar</i>	10	
Mojito <i>lime, mint, sugar, white rum and sprite</i>	12	
San Francisco <i>orange juice, pineapple juice, peach juice, lemon juice and grenadine</i>	10	
Mojito Fresa <i>lime, mint, strawberry syrup, white rum, strawberries and sprite</i>	12	
Piña Colada <i>white rum, malibu, pineapple juice, condensed milk and lemon juice</i>	12	
Old Fashioned <i>cube of sugar, bitter, water with sparkling orange slice and whiskey</i>	10	
Negroni	10	
Aperol Spritz	8	
Mocktail	8	
Gin		
Tanqueray	10	
Bombay Sapphire	10	
Beefeater	10	
Bulldog	12	
Puerto de Indias	12	
Roku	13	
Nordés	14	
Rum		
Negrta	8	
Bacardi	9	
Barceló	10	
Brugal	10	



Whisky

	Glass
Justerini & Brooks	8
Four Roses Bourbon	10
Jameson	11
Jack Daniel's Tennessee Whiskey	12
Johnnie Walker Black Label	13
Knockando 12 Year Old	16
Hibiki Suntory Whisky Japanese Harmony	25

Vodka

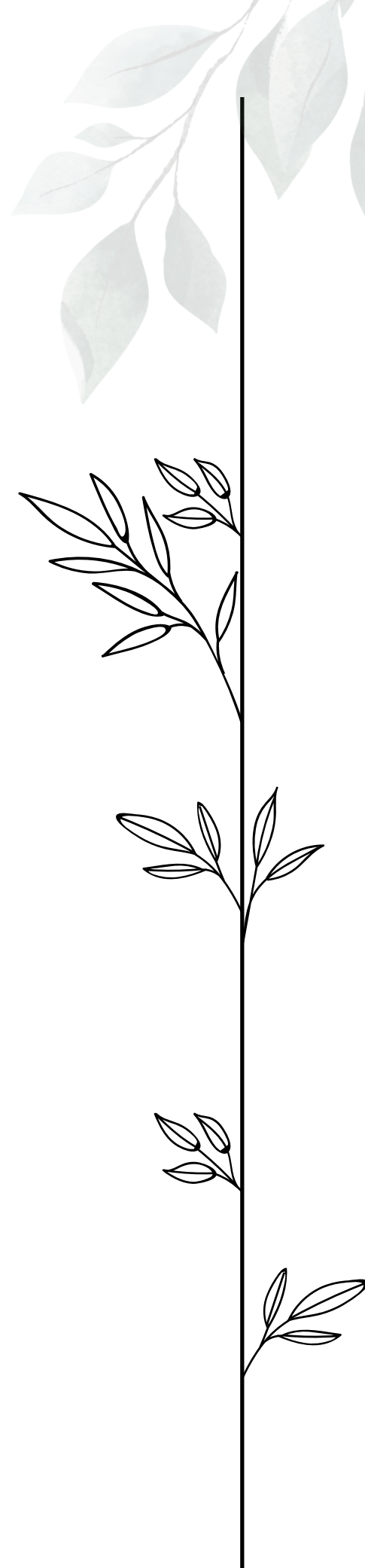
Absolut Vodka	10
Grey Goose	16

Tequila

José Cuervo	10
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Others

Amaretto	10
House Red Vermouth	4,5
Vermouth Martini	6
Brandy Torres 10 años	8
Terry Cognac	6
Hennessy Cognac	14



BEER

Turia 330ml	3,2
Turia 500ml	4,5
Estrella Damm	3,2
Voll Damm	3,5
Damm Lemon	3,2
Free Damm (Non-alcoholic)	3,2
Craft Beers (330ml)	5

ZETA CALIFORNIA - Session IPA. 4.8%
ZETA AEROMANCIA - White IPA. 6.3%
ZETA HELL - Helles Lager. 5.5%
ZETA SUPERHELL - Hoppy Lager. 6.3%
ZETA TRIGGER - Hefeweizen. 5.9%

SOFT DRINKS

Water	2,8
Sparkling Water	3
Soft Drinks	2,8

