



# secret

## r e s t a u r a n t

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

We shop daily at the Central Market.  
We do not use pre-cooked products or artificial additives in our dishes. We cook without shortcuts, honest, natural, and healthy.

*That's our secret*



### Starters

- ◆ **Secret Style Patatas Bravas** ●●● 7.80  
with our slightly spicy sauce
- ◆ **Iberian Ham and Angus Cecina Platter from Leon** ● 18.00
- ◆ **Hummus with Nachos** ●● 8.80
- ◆ **Homemade Croquettes**  
We make our croquettes by hand, using the highest quality ingredients so each croquette is a unique creation
- ◆ **Grana Padano, Basil and Tomato** ●●●● EACH 3.20
- ◆ **Ham Croquette** ●●● EACH 3.60  
with mushroom sauce
- ◆ **Lobster Croquette** ●●●●● EACH 3.90  
with mayonnaise and saffron
- ◆ **Fried Brie with Mustard and Flambeed Apples** ●●●●● 9.50
- ◆ **Zucchini Carpaccio with Citrus Fruits and Goats Cheese** ●●●● 10.50
- ◆ **Feta Cheese and Broccoli Salad** ●●●●● 12.50  
with Mayonnaise and Lime yogurt
- ◆ **Esgarraet Toasts with Cantabrian Anchovies** ●●●● 8.40  
2 Pieces
- ◆ **Beef Sirloin Toasts with Foie Gras** ● EACH 12.20
- ◆ **Italian Burrata Salad** ●●●● 16.20  
with Pesto, Pine nuts and Tomatoes

Please ask your server or the digital menu for our seasonal dishes

### Fish and Seafood

- ◆ **Steamed Mussels** ●● 13.50  
with a touch of Lemon
- ◆ **Mussels al "Secret"** ●●●● 13.50  
with Curry and Coconut Milk
- ◆ **Sea Bass Fillet** ●●●●● 21.50  
with Citrus Gel, Cauliflower Sauce and Thai Rice
- ◆ **Flame Cooked Octopus** ●● 20.20  
with Paprika Oil, Alioli in its ink and a base of potatoes
- ◆ **Salmon Loin** ●●●●● 20.00  
with Sauteed Vegetables, Mango Curry Sauce and Garlic and Almond Cream

### Rice Dishes

PRICE PER PERSON - MINIMUM 2 PERSONS

- ◆ **Valencian Paella** 19.00  
Traditional Chicken and Rabbit
- ◆ **Arroz a banda** ●● 19.50  
prawns, cuttlefish, cockles, monkfish
- ◆ **Black Rice** ●● 20.00  
with squid ink, seafood and ali-oli sauce
- ◆ **Vegetable Rice** ● 18.00  
with a variety of seasonal vegetables

### Pasta and Vegetarian Dishes

- ◆ **Fresh Pasta with Galician Beef Ragu** ●● 19.00
- ◆ **Fresh Pasta with Genoese Pesto** ●●●●● 16.50  
with Toasted Pine Nuts and a sprinkle of Grana Padano
- ◆ **Stuffed Eggplant with Vegetables** ●●●●● 15.00
- ◆ **Vegetable Lasagne** ●●●●● 16.90
- ◆ **Meat Lasagne** ●● 18.90

### Meat Dishes

- ◆ **Galician Ox Burger** ●● 18.50  
Matured for 180 Days  
with Galician Arzua-Ulloa Cheese  
Accompanied by caramelised Onions, in Brioche bread and Cajun Potatoes
- ◆ **Iberian Secret** ● 20.00  
with Mashed Potatoes and a Passion Fruit and Mango Sauce
- ◆ **Boeuf Bourguignon** ● 23.00  
With Potatoes, Gratin Dauphinois and Sauteed Mushrooms with Meat Sauce
- ◆ **Duck Confit** ● 19.00  
with foie gras, apple mille-feuille and a sweet port and orange reduction

### Desserts

- ◆ **Tiramisú** ●●●● 7.50
- ◆ **Malibu Flambéed Banana** ●●●● 7.50  
with Yogurt and Pineapple
- ◆ **Homemade Cheesecake** ●●●●● 7.50  
with our Red Fruit jam
- ◆ **Three Chocolates** ●●●●● 7.50  
Artisan Sponge Cake with a mousse and Melted Chocolate

### Water and Soft Drinks

Water	2.80
Sparkling Water	3.00
Soft Drinks	2.80

### Beers

Turia 330cl	3.20
Turia 500cl	4.50
Estrella Damm	3.20
Voll Damm	3.50
Free Damm	3.20
Turia 0,0	3.20
Damm Lemon	3.20

### Artesan Valencian Craft Beers (33cl)

ZETA CALIFORNIA - Session IPA	5.00
ZETA AEROMANCIA - White IPA	
ZETA HELL - Helles Lager	
ZETA TRIGGER - Hefeweizen	
TIRA-LI - Golden Ale	

### Cocktails

Sangría Traditional / White Sangría	7.00   18.50
Agua de Valencia	8.00   19.50
Margarita	10.00
Tequila, Triple Sec and Lemon juice	
Caipirinha o Caipiroska	10.00
Cachaça or Vodka, Lemon juice and Sugar	
Mojito	12.00
Lime, Peppermint, Sugar, White Rum and Sprite	
San Francisco	10.00
Vodka, Orange Juice, Pineapple Juice, Peach juice, Lemon Juice and Grenadine	
Strawberry Mojito	12.00
Lime, Peppermint, Strawberry syrup, White Rum, Strawberries and Sprite	
Piña Colada	12.00
White Rum, Malibu, Pineapple Juice and Lemon Juice	
Old Fashioned	10.00
Touch of Sugar, bitter, Sparkling Water, Slice of Orange and Whisky	
Negroni	10.00
Aperol Spritz	10.00

### Gin

Tanqueray	10.00
Bombay Sapphire	10.00
Beefeater	10.00
Bulldog	12.00
Puerto de Indias	12.00
Roku	13.00
Nordés	14.00

### Rum

Negrita	8.00
Bacardi	9.00
Barceló	10.00
Brugal	10.00

### Whisky

Justerini & Brooks	8.00
Four Roses Bourbon	10.00
Jameson	11.00
Jack Daniel's Tennessee Whiskey	12.00
Johnnie Walker Black Label	13.00
Knockando 12 Year Old	16.00
Hibiki Suntory Whisky Japanese Harmony	25.00

### Vodka

Absolut Vodka	10.00
Grey Goose	16.00

### Tequila

José Cuervo	10.00
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### Others

Amaretto	10.00
House Red Vermouth	4.50
Martini Vermouth	6.00
Brandy Torres 10 años	8.00
Terry Cognac	6.00
Hennessy Cognac	14.00

### White Wine

#### VALENCIAN

◆ LLANOS DE TITAGUAS	Merseguera   D.O. Valencia.	3.50	17.00
◆ CULLEROT	Verdil, PX and others   D.O. Valencia		30.00
◆ LOALTO TARDANA	Tardana   D.O. Utiel-Requena		28.00
◆ FRUTO NOBLE	Sauvignon Blanc   D.O. Alicante	4.50	24.00

#### NAVARRA

◆ NEKEAS	Chardonnay y Viura	4.00	18.00
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#### RUEDA

◆ GRAN CARDIEL	Verdejo	4.00	20.00
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#### RÍAS BAIXAS

◆ COSTA BORNEIRA	Albariño	4.00	20.00
◆ PAZO SEÑORANS	Albariño		39.00

### Rose Wine

◆ CORCOVO ROSADO	Tempranillo   D.O. Valdepeñas	4.00	17.00
◆ ROSE AND CLEAR	Pinot Noir and Garnacha   D.O. Penedés		25.00

### Red Wine

#### VALENCIAN

◆ AULA CRIANZA	Bobal and Tempranillo   D.O. Utiel-Requena	3.50	17.00
◆ LES ALCUSES	Monastrell, Garnatxa and others   D.O. Valencia		30.00
◆ LOALTO BOBAL	Bobal   D.O. Utiel-Requena		32.00
◆ LOALTO PARCELA GUINDAL	Garnacha   D.O. Utiel-Requena		52.00

#### RIOJA

◆ GÓMEZ DE SEGURA	Tempranillo   12 Months of aging	4.50	24.00
◆ VIÑA TONDONIA RESERVA	Tempranillo and Garnacha		89.00

#### RIBERA DEL DUERO

◆ DAMANA 5.	Tempranillo   5 Months of aging	5.00	25.00
◆ LÓPEZ CRISTÓBAL.	Tempranillo and Merlot		30.00
◆ MATARROMERA CRIANZA	Tempranillo		59.00
◆ PAGO DE CARRAOVEJAS	Tinto Fino		75.00

### Sparkline Wine

◆ HOUSE CAVA	Chardonnay and Macabeo. D.O. Utiel-Requena	4.00	17.00
◆ CAVA CAPRASIA RESERVA BRUT NATURE			29.00
◆ MOËT & CHANDON CHAMPAGNE			85.00
◆ MARIE STUART PASIÓN D'UNE REINE BRUT	Chardonnay, Pinot Noir and Pinot Meunier. D.O Champagne		90.00
◆ MARIE STUART PASIÓN D'UNE REINE BRUT ROSÉ	Chardonnay, Pinot Noir and Pinot Meunier. D.O Champagne		95.00