

Alergens

Gluten (1) – Crustaceans (2) – Eggs (3) – Fish (4)
Peanuts (5) – Soy (6) – Dairy (7) – Nuts (8) – Celery (9)
Mustard (10) – Sesame (11) – Lupin (12)
Sulphur dioxide / sulphites (13) – Molluscs (14)

Starters

Patatas Bravas "Secret" style (3,11)

con nuestra salsa ligeramente picante

Iberian Ham and Angus Cecina Platter from Leon (1)

Grana Padano croquette (1,3,7)

Jamón croquette (1,3,7)

Lobster croquette (1,2,3,4,7,14)

Fried Brie (1,3,8,10)

with amaretto flambeed apples

Broccoli and Feta Cheese Salad (3,7,8)

Esgarraet Toasts with Cantabrian Anchovies (1,4,8)

two units

Beef sirloin toast with foie (1)

Burrata salad (8)

with tomatoes, basil pesto and pistachio

Tabule (1,8)

with feta cheese

Greek Labneh (7)

with Mallorcan Sobrasada, honey and mint

Fish and Seafood

Steamed Mussels (2,4,14)

with a touch of lemon

"Secret" Mussels (2,4,10,14)

with curry and coconut milk

Sea Bass fillet (4,6,8,11)

with thai rice, and almond and garlic sauce

Flame Cooked Octopus (3,7)

with piquillo pepper sauce, black allioli and potato and yam mash

Salmon fillet (4,10)

with sauteed vegetables and curry mango sauce

Rice dishes

PRICE PER PERSON – MINIMUM 2 PEOPLE

Paella valenciana

Traditional, with Chicken and Rabbit

Arroz a banda (2,4,14)

with prawns, cuttlefish and monkfish

Black rice (2,4,14)

with seafood, squid ink and allioli

Vegetable rice

Pasta and Vegetarian Dishes

Fresh Pasta with Beef Ragù (1,3,7,9)

Fresh pasta with pesto alla Genovese (1,3,7,8)

with toasted pine nuts and a sprinkle of Grana Padano

Stuffed eggplants with vegetables (7,8)

Garden vegetable lasagna (1,3,7,8)

with seasonal vegetables

Beef lasagna (1,3,7,9)

Meat dishes

Galician Ox Burger (1,3,7,10)

dry aged for 180 días

with Galician Arzúa-Ulloa Cheese, caramelised Onions

in a Potato roll and a side of Cajun fries

Secreto ibérico (7)

with potato and yam mash, pickled onion and passionfruit and orange sauce

Boeuf Bourguignon (1,3,7,9)

beef stew with a side of egg tagliatelle

Duck confit

with Pedro Ximenes flambeed apples, foie gras and oporto sauce

Deserts

Tiramisú (1,3,7)

Malibú flambeed banana (7,8)

with yogurt and candied fruits

Cheesecake (1,3,7)

with red berries jam

Three chocolates (1,3,7,8)

chocolate biscuit, mousse and melted chocolate

Café Gourmand (1,3,7,8)

Selection of some of our desserts, coffee included