

secret

restaurant

We are a restaurant committed to the quality of every ingredient and to respecting the land. We believe in locally sourced Mediterranean cuisine that is healthy and crafted with great attention to detail, in order to offer the best possible experience. We shop daily at the Central Market and prepare our dishes without pre-cooked products or artificial additives: honest, natural cooking with no shortcuts

This is our secret

In case of allergies or intolerances, please ask for our allergen menu

Starters

Patatas Bravas "Secret" style 🌿 with our slightly hot sauce	7.80
Iberian Ham and Angus Cecina Platter from Leon	19.00
Grana Padano croquette 🌿	UND 3.20
Jamón croquette	UND 3.60
Lobster croquette	UND 3.90
Fried Brie 🌿 with amaretto flambeed apples	11.00
Broccoli and Feta Cheese Salad 🌿	12.50
Esgarraet Toasts with Cantabrian Anchovies two units	9.00
Beef sirloin toast with foie	UND 12.50
Burrata salad 🌿 with tomatoes, basil pesto and pistachio	16.50
Tabulé 🌿 with feta cheese	13.50
Greek Labneh with Mallorcan Sobrasada, honey and mint	11.50

Fish and Seafood

Steamed Mussels with a touch of lemon	13.50
"Secret" Mussels with curry and coconut milk	14.00
Sea Bass fillet with thai rice, and almond and garlic sauce	22.50
Flame Cooked Octopus with piquillo pepper sauce, black allioli and potato and yam mash	21.50
Salmon fillet with sauteed vegetables and curry mango sauce	22.00

Rice dishes

PRICE PER PERSON - MINIMUM 2 PEOPLE

Paella valenciana Traditional, with Chicken and Rabbit	19.00
Arroz a banda with prawns, cuttlefish and monkfish	19.50
Black rice with seafood, squid ink and allioli	20.00
Vegetable rice 🌿	18.00

Pasta and Vegetarian Dishes

Fresh Pasta with Beef Ragu	19.00
Fresh pasta with pesto alla Genovese 🌿 with toasted pine nuts and a sprinkle of Grana Padano	16.50
Stuffed eggplants with vegetables 🌿	15.00
Garden Vegetable lasagna 🌿 with seasonal vegetables	16.90
Beef lasagna	18.90

Meat dishes

Galician Ox Burger <i>dry aged for 180 días</i> with Galician Arzua-Ulloa Cheese, caramalised Onions in a Potato roll and a side of Cajun fries	18.50
Secreto ibérico with potato and yam mash, pickled onion and passionfruit and orange sauce	21.00
Boeuf Bourguignon beef stew with a side of egg tagliatelle	23.00
Duck confit with Pedro Ximenex flambeed apples, foie gras and oporto sauce	20.00

Deserts

Tiramisú 🌿	7.50
Malibú flambeed banana 🌿 with yogurt and candied fruits	7.50
Cheesecake 🌿 with red berries jam	7.50
Three chocolates 🌿 chocolate biscuit, mousse and melted chocolate	7.50
Cafe Gourmand 🌿 Selection of some of our desserts, coffe included	7.50

Water and soft drinks

Water	3.00
Sparkling water	3.20
Soft drinks	3.00

Cervezas

Draft Turia (Amber ale) 33 cl	3.30
Draft Turia (Amber ale) 50 cl	5.50
Turia Stark (Lager)	3.50
Turia 0,0	3.50
Free Damm	3.50
Damm Lemon	3.50
Artisan · Valencian Craft Beers (33cl)	6.00
ZETA CALIFORNIA – Session IPA	
ZETA AEROMANCIA – White IPA	
ZETA HELL – Helles Lager	
ZETA TRIGGER – Hefeweizen	

Cocktails

Sangría / White sangría	7.00 18.50
Agua de Valencia	8.00 19.50
Margarita tequila, triple sec and lime	10.00
Caipirinha o Caipiroska cachaça or vodka, lime juice and sugar	10.00
Mojito white rum, lime, peppermint and sugar	12.00
Strawberry mojito white rum, strawberry, lime, peppermint and sugar	12.00
San Francisco vodka, orange juice, pineapple juice, peach juice, lime juice and grenadine	10.00
Piña Colada white rum, Malibu, pineapple juice, condensed milk and lime	12.00
Old Fashioned whisky, sugar dice, bitters, orange	10.00
Negroni gin, sweet vermouth and campari	10.00
Aperol Spritz aperol, cava, sparkling water	10.00

Vodka

Absolut Vodka	10.00
Grey Goose	16.00

Gin

Tanqueray	10.00
Bombay Sapphire	11.00
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

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

Tequila

José Cuervo	10.00
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Others

Amaretto	10.00
House Red Vermouth	5.00
Vermú Martini	7.00
Brandy Torres 10 años	8.00
Terry Cognac	6.00
Hennessy Cognac	14.00
Carlos I	11.00

Cofee

Cofee Secret «gourmand» Tasting of some of our desserts Cofee included	7.5
Espresso, Americano	2.30
Cortado, Café Latte	2.50
Cappuccino, Bombón	2.70
Carajillo	3.50
Cremaet	4.00
Iced cofee	3.50

White wine



VALENCIAN

LLANOS DE TITAGUAS

CULLEROT

LOALTO TARDANA

FRUTO NOBLE

D.O. NAVARRA

NEKEAS

D.O. RUEDA

GRAN CARDIEL

D.O. RÍAS BAIXAS

COSTA BORNEIRA

PAZO SEÑORANS

Merseguera | D.O. Valencia.

Verdil, PX y otras | D.O. Valencia

Tardana | D.O. Utiel-Requena

Sauvignon Blanc | D.O. Alicante

Chardonnay y Viura

Verdejo

Albariño

Albariño

3.50

18.00

32.00

30.00

5

25.00

4.00

19.00

4.50

23.00

4.00

21.00

39.00

Rosé wine

CORCOVO ROSADO

ROSE AND CLEAR

Tempranillo | D.O. Valdepeñas

Pinot Noir y Garnacha | D.O. Penedés

4.00

19.00

25.00

Red wine

VALENCIAN

MARSILEA

LES ALCUSES

LOALTO BOBAL

TARIMA HILL

LOALTO PARCELAL GUINDAL

Bobal | D.O. Valencia

Monastrell, Garnatxa i otras | D.O. Valencia

Bobal | D.O. Utiel-Requena

Monastrell | D.O. Alicante

Garnacha | D.O. Utiel-Requena

4

19.00

32.00

32.00

35.00

52.00

D.O. RIOJA

GÓMEZ DE SEGURA

VIÑA TONTONIA RESERVA

Tempranillo | 12 Meses de Crianza

Tempranillo y Garnacha

4.50

25.00

89.00

D.O. RIBERA DEL DUERO

DAMANA 5

MATARROMERA CRIANZA

PAGO DE CARRAOVEJAS

Tempranillo | 5 Meses de Crianza

Tempranillo

Tinto Fino (Tempranillo)

5.00

26.00

59.00

85.00

Sparkling wine

HOUSE CAVA

CAVA CAPRASIA RESERVA BRUT

MOËT & CHANDON CHAMPAGNE IMPERIAL BRUT

MOËT & CHANDON CHAMPAGNE ROSE IMPERIAL BRUT

Chardonnay y Macabeo | D.O. Utiel-Requena

4.00

18.00

30.00

85.00

95.00