

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  8.50
with our slightly hot sauce

Iberian Ham and Angus Cecina Platter from León 19.00

Grana Padano croquette  UND 3.20

Jamón croquette UND 3.60

Lobster croquette UND 3.90

Fried Brie  11.00
with amaretto flambeed apples

Broccoli and Feta Cheese Salad  12.50

Esgarraet Toasts with Cantabrian Anchovies 9.00
two units

Beef sirloin toast with foie UND 12.50

Burrata salad  16.50
with tomatoes, basil pesto and pistachio

Greek Labneh 11.50
with Mallorcan Sobrasada, honey and mint

Creamy potato "ensaladilla" 13.5
with partridge escabeche

Gilda (Pickled Spanish skewer) UND 3.8
with Cantabrian Anchovy and red tuna

Marinated salmon 16.9
with codium and kumquat

Fish and Seafood

Steamed Mussels 13.50
with a touch of lemon

"Secret" Mussels 14.00
with curry and coconut milk

Sea Bass fillet 22.50
with thai rice, and almond and garlic sauce

Flame-grilled Octopus 21.50
with piquillo pepper sauce, Squid ink alioli and sweet potato purée

Salmon fillet 22.00
with sauteed vegetables and curry mango sauce

Rice dishes

PRICE PER PERSON - MINIMUM 2 PEOPLE

Paella valenciana 19.00
Traditional, with Chicken and Rabbit

Arroz a banda 19.50
with prawns, cuttlefish and monkfish

Black rice 20.00
with seafood, squid ink and allioli

Vegetable rice  18.00

Pasta and Vegetarian Dishes

Fresh Pasta with Beef Ragu 19.00

Fresh pasta with pesto alla Genovese  16.50
with toasted pine nuts and a sprinkle of Grana Padano

Stuffed eggplants with vegetables  15.00

Beef lasagna 18.90

Tempura  16.20
with parsnip puree, roasted carrots and chimichurri

Meat dishes

Galician Ox Burger 19.50
dry aged for 180 días
with Galician Arzua-Ulloa Cheese, caramelised Onions in a Potato roll and a side of Cajun fries

Secreto ibérico 21.50
with potato and yam mash, pickled onion and passionfruit and orange sauce

Duck confit 21.00
with Pedro Ximenes flambeed apples, foie gras and oporto sauce

Deserts

Tiramisú  8.00

Malibú flambeed banana  8.00
with yogurt and candied fruits

Cheesecake  8.00
with red berries jam

Three chocolates  8.00
chocolate biscuit, mousse and melted chocolate

Cafe Gourmand  9.00
Selection of some of our desserts, coffe included

Water and soft drinks

Water	3.20
Sparkling water	3.50
Soft drinks	3.50
Fresh lemonade	6.00

Cervezas

Draft Turia (Amber ale) 33 cl	3.60
Draft Turia (Amber ale) 50 cl	6.00
Turia Stark (Lager)	3.50
Turia 0,0	4.00
Free Damm	3.50
Damm Lemon	3.50

Artisan · Valencian Craft Beers (33cl)

ZETA CALIFORNIA – Session IPA

ZETA AEROMANCIA – White IPA

ZETA HELL – Helles Lager

ZETA TRIGGER – Hefeweizen

Cocktails

Sangría / White sangría 7.50 | 20.00

Agua de Valencia 8.50 | 22.00

Margarita 11.50
tequila, triple sec and lime

Caipirinha o Caipiroska 11.50
cachaça or vodka, lime juice and sugar

Mojito 13.00
white rum, lime, peppermint and sugar

Strawberry mojito 13.00
white rum, strawberry, lime, peppermint and sugar

San Francisco 11.50
vodka, orange juice, pineapple juice, peach juice, lime juice and grenadine

Piña Colada 13.00
white rum, Malibu, pineapple juice, condensed milk and lime

Old Fashioned 11.00
whisky, sugar dice, bitters, orange

Negroni 11.00
gin, sweet vermouth and campari

Aperol Spritz 10.00
aperol, cava, sparkling water

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
-------------	-------

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	9.00
Espresso, Americano	2.30
Cortado, Café Latte	2.50
Cappuccino, Bombón	2.70
Carajillo	3.50
Cremaet	4.00
Iced cofee	3.50
Teas and herbal teas	2.50

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

19.00

33.00

30.00

5

26.00

4.50

20.00

4.50

24.00

4.50

23.00

39.00

Rosé wine

CORCOVO ROSADO

ROSE AND CLEAR

Tempranillo | D.O. Valdepeñas

Pinot Noir y Garnacha | D.O. Penedés

4.00

19.00

26.00

Red wine

VALENCIAN

MARSILEA

LES ALCUSES

LOALTO BOBAL

TARIMA HILL

LOALTO PARCELA 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

20.00

32.00

33.00

36.00

52.00

D.O. RIOJA

GÓMEZ DE SEGURA

VIÑA TONDONIA RESERVA

Tempranillo | 12 Meses de Crianza

Tempranillo y Garnacha

4.50

26.00

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

28.00

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

4.50

19.00

32.00

85.00

95.00