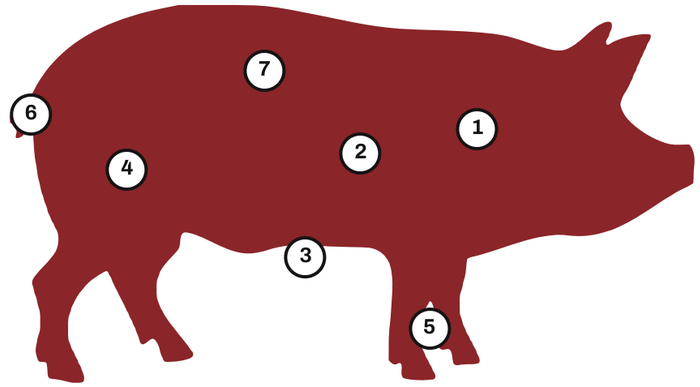
El Cerdo
"nose to tail eating"

NOSE TO TAIL.

everything but the oink →



find your cut: 1 SHOULDER · 2 RIBS · 3 BELLY · 4 LEG · 5 KNUCKLE · 6 TAIL · 7 LOIN, OVERLEAF

TAPAS

to share. or not.

Albóndigas Ibérico 32
Having a ball. Ibérico meatballs, homemade tomato sauce, baby potatoes, herbs.

Surf & Snort 3 **36**
Gambas con bacon. Tiger prawns wrapped in bacon, aioli.

Gambas al Ajillo 35
Garlic breath, worth it. Tiger prawns, garlic, chilli, olive oil, baby potatoes, croutons for mopping up.

Calamares a la Romana 32
Fried squid rings, aioli.

Chorizo al Vino 30
Semi-cured chorizo braised in garlic and red wine.

Champiñones al Ajillo 25
Fun guys. Mushrooms, garlic, chilli flakes, olive oil.

Croquetas de Jamón Ibérico 4 **28**
Crunch time. Crisp outside, creamy inside, Ibérico ham all the way through.

Salchicha Picante al Ajillo 38
Vienna sausage, chilli, onion, garlic, bacon bits.

Wurst Case Scenario 35
Four mini sausages. Farmer, Thüringer, German pepper, spicy Lyoner. Sauerkraut.

Grilled Vegetables 33 · 52
Capsicum, eggplant, zucchini, tomato, romesco. Small, for 2 · Big, for 3–4.

WÜRSTE

sausage galore

Sausage Platter 108
For 3–4. Farmer, smoked, Emmentaler, mini Thüringer and bacon-wrapped sausages, sauerkraut, mashed potato.

Thüringer Rostbratwurst 42
Since 1404. Thuringia's famous grilled sausage. Sauerkraut, mashed potato.

El Cerdo Farmer Sausage 45
Sauerkraut, mashed potato.

Spanish Ibérico Sausage 48
Bilingual. Speaks Spanish, eats German: potato pancake, sweet capsicum-onion salsa.

FRÍOS

oysters, jamón, salads

Oysters of the Week
Freshly shucked. Irish Premium: 6 for 88 · 12 for 175. Gallagher: 6 for 148 · 12 for 295.

Jamón Serrano 4 **58 · 98**
Air-dried ham from the Spanish mountains, rock melon, greens. Half · Full.

Jamón Ibérico de Bellota 4 **80 · 128**
The acorn diet. From black Iberian pigs fattened on acorns in the oak forests. Rock melon, greens. Half · Full.

The Whole Hamily 4 **69 · 118**
Spanish ham platter. Serrano, Ibérico, chorizos, goat's cheese, melon, olives. For 1–2 · For 3–4.

Spread the Love 42
Homemade duck liver pâté. Tomato jam, blueberries, microgreens, crispy baguette.

Caesar Salad 3 **38**
Et tu, bacon? Romaine, bacon, ciabatta croutons, garlic-anchovy dressing, Parmesan.

Momotaro Tomato & Watermelon 38
Cucumber, crumbled feta, caper-mustard dressing.

Horiatiki 36
The Greek exchange student. Cherry tomatoes, cucumber, red onion, capsicum, feta, olives, lime vinaigrette.

SOPAS

soups

Creamy Mushroom Soup 6 **32**
Herbs, tender pig tail.

Give Peas a Chance 6 **32**
Hearty green pea soup. Pig tail, vegetable broth.

the ceremony — THE WHOLE PIG

COCHINILLO AL ESTILO SEGOVIANO

Slow-roasted suckling pig, so tender we carve it with a plate. Then we smash the plate. For luck. Roasted baby potatoes, house salad.

Half piglet, for 2–4	**288**
Whole piglet, for 4–8	**508**

Allow 30–40 minutes, or pre-order when you book.

PRINCIPALES

mains

48 Hours Well Spent 1 **68**
Grilled pork shoulder steak. Our bestseller, marinated two days in paprika, herbs, onion and garlic. Potato salad, jalapeño, smoked paprika sauce.

Knuckle Down 5 **112**
Crispy pork knuckle, for 2–3. Baby potatoes, sauerkraut, apple sauce, mustard-beer sauce. Allow 30 minutes.

Hug in a Bowl 72
Pork paprika goulash. Szegediner style, with wine sauerkraut, mashed potato, seasonal vegetables.

Tail Spin 6 **55**
Pig tail stew. Braised in red wine, capsicum, coriander rice.

Fish Out of Water 88
Pan-seared king salmon. For whoever at the table skips the pork. Potato mousseline, creamed spinach.

Oven-Roasted Spring Chicken 78
Fries, seasonal vegetables, mushroom gravy.

one pig, four ways

IBÉRICO TASTING EXPERIENCE

Four expressions of Ibérico on one sharing platter. Start here if it's your first time.

01 **Jamón Ibérico, hand-sliced**
02 **Homemade Ibérico sausage**
03 **Oven-roasted Ibérico spare rib**
04 **Guinness-braised Ibérico rib**

Built for two **108**

PAELLA

for 2–3 · allow 30–40 min

Mountain Paella 125
Bacon, chicken, mixed mushrooms, chicken sausage, semi-cured chorizo.

Paella con Mariscos 138
King tiger prawns, squid, scallops.

Paella Mixta 128
Seafood, chicken and Spanish pork.

Arroz Negro 108
Little black dress. Bomba rice, squid, squid ink.

Vegetarian Paella 78
The pig never knew. Zucchini, eggplant, mushrooms, capsicum, green peas.

COSTILLAS

house special ribs

Ibérico Spare Ribs 2 **118**
Nothing spare about it. Oven-roasted, pineapple and apple sauce.

Guinness Ibérico Ribs 2 **135**
Stout-hearted. Slow-cooked in Guinness stout, mashed potato, onion fritters.

Big Softie 2 **88**
Hickory-smoked Ibérico soft ribs. BBQ sauce, seasonal vegetables, mashed potato.

Baby Back Ribs 2 **75**
Spicy or BBQ. Green apple-almond salad, German potato pancake.

Highlighted = house signature · Vegetarian

All prices in Ringgit Malaysia, subject to 10% service charge and applicable taxes: 6% on food and non-alcoholic beverages, 8% on alcoholic beverages.

Schnitzel, pasta & drinks overleaf →

El Cerdo
"nose to tail eating"

SALUD. PROST.

same thing, really.

SCHNITZEL

beaten thin, fried proud

Schnitzel, German Style (7) 58
Pound for pound. Pork loin, beaten thin, fried in clarified butter. Potato salad, mixed berries.

Jägerschnitzel (7) 58
Hunter style: the same schnitzel with mushroom sauce, potato salad, greens.

PASTA

spaghetti & friends

The Overachiever (1) 52
El Cerdo pasta. Spaghetti aglio olio with crispy serrano, topped with grilled pork shoulder steak.

Spaghetti with Ibérico Meatballs 58
Nonna would argue. Rich tomato sauce.

Shellfish Behaviour 53
Seafood spaghetti in lobster cream. Prawns, shrimp, squid, scallop, lobster butter.

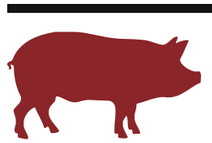
Belly Laugh (3) 48
Pork belly fettuccine. Red wine, smoked bacon, mascarpone.

Spaghetti Aglio Olio 36
Toasted garlic, olive oil, chilli flakes, parsley, Parmesan.

CARNE

one for the beef lover

The Odd One Out 168
Certified Australian Angus sirloin, 300 g. Herb butter, fried onions, crispy bacon strips, garden greens. Fries or mashed potato.



find your cut: the full pig is overleaf →

(1) SHOULDER (3) BELLY (7) LOIN

the house pour

SANGRÍA

Glass 38 · 500 ml 72 · 1 litre 130

Fruity Red Sangría
The original. Red wine, brandy, Licor 43, Cointreau, orange juice.

Rosé Raspberry Sangría
Rosé, vodka, Licor 43, Cointreau, orange, cranberry, fresh raspberry.

White Wine Pear Sangría
White wine, gin, Licor 43, peach schnapps, lemon, fresh pear.

CERVEZA

draught & bottle

Heineken, draught	23
Guinness, draught	25
Hoegaarden, 330 ml bottle	28

ZUMOS

by Jussu · 18 each

Pulse & Power
Carrot, apple, beetroot, lemon, ginger.

Glow & Radiate
Pink lady apple, passion fruit.

Reset & Refresh
Apple, spinach, passion fruit, kale.

Defend & Renew
Carrot, apple, passion fruit.

Soothe & Glow
Pink lady apple, strawberry.

glass · 500 ml · bottle

VINO

Premium House Red 48 · 158 · 238
M. Chapoutier Les Vignes de Bila-Haut, France

Selected House Wine 35 · 128 · 188

white
Placido Pinot Grigio, Italy
Ederra Verdejo DO Rueda, Spain

red
Le Pigole Montepulciano d'Abruzzo, Italy
Señorío de Arnedo Tempranillo, Spain

Sparkling, glass · bottle 50 · 250
Anna de Codorníu Blanc de Blancs Cava NV, Spain

TÉ FRÍO

elegant cold tea

Cooler Sunset Dream 18
Chinese tea, fresh lemon, manuka honey.

Love at First Try 18
Mellow and soft.

Romance d'Etranger 28
Cooler Sunset Dream tea with white wine.

REFRESCOS

soft drinks & water

Coke · Coke Zero · Sprite	13
Ginger Ale · Tonic · Soda	13
San Pellegrino, sparkling small · big	17 · 26
Acqua Panna, still big	26
Mineral water, small	6.50

CAFÉ

coffee or tea, anyone?

Brewed coffee	14	Cappuccino	17
Single espresso	14	Caffè latte	17
Double espresso	16	Mocha	18
Americano	16	Hot chocolate	18

Irish coffee, with Jameson	43
Baileys coffee	43
Calypso coffee, Kahlúa and rum	45
Dilmah Gourmet Leaf Tea	15

Earl Grey · English Breakfast · Chamomile · Peppermint · Ginger Honey · Berry Sensation

LICORES

shot · bottle

cognac	
Hennessy VSOP	38 · 618
vodka	
Absolut Blue	28 · 348
Grey Goose	35 · 520
gin	
Hendrick's	38 · 538
Tanqueray	30 · 402
rum	
Kraken	35 · 498
whisky	
Macallan 12 Sherry Oak	65 · 890
Monkey Shoulder	37 · 540
Jameson	30 · 450
Maker's Mark	35 · 540
tequila	
José Cuervo Gold	27 · 348
vermouth	
Martini Bianco · Dry · Rosso	28

DIGESTIVOS

to finish

El Cerdo Special vodka, vermouth, citrus	22
Jägermeister 56 herbs, 35%	25
Vaccari Sambuca Italian anise, 40%	25
Banfi Grappa di Brunello grape spirit	31
Christian Drouin Calvados apple spirit	27

All prices in Ringgit Malaysia, subject to 10% service charge and applicable taxes: 6% on food and non-alcoholic beverages, 8% on alcoholic beverages.

Menara Ken TTDI · Kuala Lumpur