

# El Cerdo

"nose to tail eating"



我们接受



# SELECTED PACKAGES

## SET MENU 2 pax / RM398++

### CAESAR'S SALAD

romaine lettuce, bacon, ciabatta croutons  
with garlic anchovy dressing and  
parmesan cheese

### EL CERDO PASTA

spaghetti aglio olio with crispy serrano ham  
served with grilled pork shoulder steak

### "COCHINILLO AL ESTILO SEGOVIANO" SPANISH SLOW-ROASTED SUCKLING PIG (HALF)

served with roasted baby potatoes  
and house salad half piglet

### WERNER'S SPECIAL

fresh strawberries in mango sauce with  
chocolate mousse and wild raspberry sorbet

## SET MENU 4 pax / RM668++

### CAESAR'S SALAD

romaine lettuce, bacon, ciabatta croutons  
with garlic anchovy dressing and parmesan cheese

### CREAMY MUSHROOM SOUP

with herbs and pig tail meat

### GRILLED PORK SHOULDER STEAK

marinated for 48 hours in paprika, herbs, onions and  
garlic served with potato salad, jalapeno and  
smoked paprika sauce

### OVEN ROASTED SPANISH IBÉRICO SPARE RIBS

served with french fries, seasonal vegetable  
on mushroom gravy sauce

### "COCHINILLO AL ESTILO SEGOVIANO" SPANISH SLOW-ROASTED SUCKLING PIG (HALF)

served with roasted baby potatoes  
and house salad half piglet

### SPAGHETTI WITH SPANISH IBÉRICO MEATBALLS

in a rich tomato sauce

### WERNER'S SPECIAL

fresh strawberries in mango sauce with  
chocolate mousse and wild raspberry sorbet

## SET MENU 6 pax / RM998++

### CAESAR'S SALAD

romaine lettuce, bacon, ciabatta croutons  
with garlic anchovy dressing and parmesan cheese

### CREAMY MUSHROOM SOUP

with herbs and pig tail meat

### SAUSAGE PLATTER

with farmer sausage, smoked sausage, emmentaler  
sausages, mini thuringer sausages,  
and sausages wrapped in bacon

### GRILLED PORK SHOULDER STEAK

marinated for 48 hours in paprika, herbs, onions and  
garlic served with potato salad, jalapeno and  
smoked paprika sauce

### OVEN ROASTED SPANISH IBÉRICO SPARE RIBS

served with french fries, seasonal vegetable  
on mushroom gravy sauce

### "COCHINILLO AL ESTILO SEGOVIANO" SPANISH SLOW-ROASTED SUCKLING PIG (HALF)

served with roasted baby potatoes  
and house salad half piglet

### PAELLA TRADITIONAL MIXTA

seafood, chicken and spanish pork

### WERNER'S SPECIAL

fresh strawberries in mango sauce with  
chocolate mousse and wild raspberry sorbet

# SELECTED PACKAGES

## SET MENU 8 pax / RMI,358++

**MOMOTARO TOMATO & WATERMELON SALAD**  
tossed with cucumber cubes and crumbled feta cheese with caper mustard dressing

**SPANISH HAM PLATTER**  
a beautiful cold platter of serrano and ibérico hams, selection of chorizos, goat's cheese, melons and olives

**OVEN ROASTED SPANISH IBÉRICO SPARE RIBS**  
served with french fries, seasonal vegetable on mushroom gravy sauce

**"COCHINILLO AL ESTILO SEGOVIANO" SPANISH SLOW-ROASTED SUCKLING PIG (WHOLE)**  
served with roasted baby potatoes and house salad half piglet

**PAELLA TRADITIONAL MIXTA**  
seafood, chicken and spanish pork

**WERNER'S SPECIAL**  
fresh strawberries in mango sauce with chocolate mousse and wild raspberry sorbet

## SET MENU 10 pax / RMI,638++

**MOMOTARO TOMATO & WATERMELON SALAD**  
tossed with cucumber cubes and crumbled feta cheese with caper mustard dressing

**SPANISH HAM PLATTER**  
a beautiful cold platter of serrano and ibérico hams, selection of chorizos, goat's cheese, melons and olives

**CRISPY PORK KNUCKLE**  
(please allow us 30 minutes of preparation time)  
served with baby potato, sauerkraut, apple sauce & mustard beer sauce

**GERMAN FOOT-LONG SAUSAGE**  
Served with sauerkraut and mashed potatoes.

**OVEN ROASTED SPANISH IBÉRICO SPARE RIBS**  
served with french fries, seasonal vegetable on mushroom gravy sauce

**"COCHINILLO AL ESTILO SEGOVIANO" SPANISH SLOW-ROASTED SUCKLING PIG (WHOLE)**  
served with roasted baby potatoes and house salad half piglet

**PAELLA TRADITIONAL MIXTA**  
seafood, chicken and spanish pork

**WERNER'S SPECIAL**  
fresh strawberries in mango sauce with chocolate mousse and wild raspberry sorbet

## “COCHINILLO AL ESTILO SEGOVIANO”



### ❧ MUST-TRY SIGNATURE ❧

#### “COCHINILLO AL ESTILO SEGOVIANO”

Slow-Roasted Suckling Pig  
served with roasted baby potatoes and house salad  
half piglet - 288 for 3-4 persons  
whole piglet - 508 for 6-8 persons

#### GRILLED PORK SHOULDER STEAK 68

marinated for 48 hours in paprika, herbs, onions and  
garlic served with potato salad, jalapeno and  
smoked paprika sauce

#### OVEN ROASTED SPANISH IBÉRICO SPARE RIBS 118

served with pineapple & apple sauce

#### GUINNESS IBÉRICO RIBS 135

slow cooked ibérico spare ribs with guinness stout,  
served with mashed potato and onion fritters

#### MOUNTAIN PAELLA 125

bacon, chicken slices, fresh assorted mushroom,  
chicken sausages, and semi-cured chorizos

#### SAUSAGE PLATTER 108 for 3-4 persons

with farmer sausage, smoked sausage,  
emmentaler sausages, mini thuringer sausages,  
and sausages wrapped in bacon

#### SPANISH HAM PLATTER

a beautiful cold platter of serrano and  
ibérico hams, selection of chorizos,  
goat's cheese, melons and olives  
69 for 1-2 persons | 118 for 3-4 persons

## GAMBAS CON BACON



## BACON "BOQUERONES"




### TAPAS

Small Plates, Big Flavour !


**ALBONDIGAS IBÉRICO 32**  
spanish ibérico meatballs toasted with  
homemade tomato sauce,  
baby potato & fresh herbs

**GAMBAS CON BACON 36**  
tiger prawns wrapped with bacon and aioli

 **GAMBAS AL AJILLO 35**  
sautéed tiger prawns tossed with garlic ,  
chili croutons , baby potato and olive oil

**CALAMARES A LA ROMANA 32**  
deep fried squids with aioli

**CHORIZO AL VINO 30**  
spanish semi-cured chorizos braised in  
garlic and red wine

 **CHAMPINONES AL AJILLO 25**  
sautéed mushrooms with garlic  
,chili flake and olive oil

 **CROQUETAS DE JAMON IBÉRICO 28**  
spanish ibérico ham croquettes

**SALCHICHA PICANTE AL AJILLO 38**  
sliced Vienna sausage tossed with chili, onion,  
garlic and bacon bits

### WARM APPETISER

**BACON "BOQUERONES" 38**  
fried bacon rolls filled with white wine  
marinated anchovies served with tartar sauce

**CREAMY MUSHROOM SOUP 32**  
with herbs and pig tail meat

**HEARTY GREEN PEA SOUP 32**  
pig tail,vegetable broth

**MINI SAUSAGE SKEWER 32**   
served with sauerkraut

**"ONE PLATE OF 4  
DIFFERENT MINI SAUSAGES" 35**  
farmer, thuringer, german pepper,  
spicy lyonner served with sauerkraut

**GRILLED VEGETABLES**   
grilled capsicum, eggplant, zucchini and  
tomato served with romesco sauce  
Small - 33 for 2 persons | Big - 52 for 3-4 persons

 Vegetarian  Signature  Special

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

## JAMÓN SERRANO



### COLD APPETISER

#### OYSTERS OF THE WEEK, FRESHLY SHUCKED

Irish Premium 88 (6pcs) | 175 (12pcs)

Gallagher Oysters 148 (6pcs) | 295 (12pcs)

**“HARMONY” - The perfect start to your meal 48**  
scottish marinated king Salmon & spanish ibérico ham  
served with german potato pancake & romaine lettuce  
tossed in garlic anchovy dressing.

#### MOMOTARO TOMATO & WATERMELON SALAD 38

tossed with cucumber cubes  
and crumbled feta cheese with  
caper mustard dressing

#### HORIATIKI GREEK STYLE SALAD 36

cherry tomatoes, crisp cucumber,  
red onion, bell pepper, feta cheese  
and olives on a zesty lime vinaigrette

#### CAESAR SALAD 38

romaine lettuce, bacon, ciabatta croutons  
with garlic anchovy dressing and  
parmesan cheese

#### JAMÓN SERRANO

spanish air dried cured ham  
served with rock melon and garden greens  
58 for half portion | 98 for full portion

#### JAMÓN IBÉRICO DE BELLOTA

slices of the finest spanish ham from the iberian pig  
served with rock melon balls and garden greens  
80 for half portion | 128 for full portion

#### SPANISH HAM PLATTER

a beautiful cold platter of serrano and  
ibérico hams, selection of chorizos,  
goat's cheese, melons and olives  
69 for 1-2 persons | 118 for 3-4 persons

#### HOMEMADE DUCK LIVER PATE 42

tomato jam, blueberries, micro greens, crispy  
baguette



Vegetarian



Signature



Special

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## PAELLA CON MARISCOS



### MAIN DISHES



#### “COCHINILLO AL ESTILO SEGOVIANO”

Slow-Roasted Suckling Pig  
served with roasted baby potatoes and house salad  
half piglet - 288 for 3-4 persons  
whole piglet - 508 for 6-8 persons



#### GRILLED PORK SHOULDER STEAK 68

marinated for 48 hours in paprika, herbs, onions and  
garlic served with potato salad, jalapeno and  
smoked paprika sauce

#### CRISPY PORK KNUCKLE 112 for 2-3 persons

(please allow us 30 minutes of preparation time)  
served with baby potato, sauerkraut,  
apple sauce & mustard beer sauce

#### PORK PAPRIKA GOULASH 72

szegediner style pork stew served with  
wine sauerkraut, mashed potato and  
seasonal vegetables. a german classic that  
is wholesome and heartwarming

#### PIG TAIL STEW 55

braised in red wine, topped with capsicum  
served with coriander rice

#### PAN SEARED KING SALMON 88

served with mousseline potato &  
creamed spinach

#### OVEN ROASTED SPRING CHICKEN 78

served with french fries, seasonal vegetable  
on mushroom gravy sauce

### SAUSAGE GALORE

SAUSAGE PLATTER 108 for 3-4 persons  
with farmer sausage, smoked sausage,  
emmentaler sausages, mini thuringer sausages,  
and sausages wrapped in bacon

#### THURINGER ROSTBRATWURST 42

served with sauerkraut and mashed potato

#### EL CERDO'S FARMER SAUSAGE 45

served with sauerkraut and mashed potato

#### SPANISH IBÉRICO SAUSAGE 48

served with german potato pancake  
and sweet capsicum onion salsa

### PAELLA

for 2-3 persons  
(please allow us 30-40 minutes of preparation time)

#### MOUNTAIN PAELLA 125

bacon, chicken slices, fresh assorted mushroom,  
chicken sausages, and semi-cured chorizos

#### PAELLA CON MARISCOS 138

king tiger prawns, squid and scallops

#### PAELLA TRADITIONAL MIXTA 128

seafood, chicken and spanish pork

#### PAELLA ARROZ NEGRO 108

spanish bomba rice, squid and squid ink

#### VEGETARIAN PAELLA 78

our "meat-free" signature prepared with  
zucchini, eggplant, assorted mushrooms,  
capsicum and green peas



Vegetarian



Signature



Special

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## EL CERDO PASTA

### HOUSE SPECIAL RIBS

#### BABY BACK RIBS 75

served with green apple-almond salad  
and baked german potato pancake  
Choice of Spicy or BBQ style



#### OVEN ROASTED SPANISH IBÉRICO SPARE RIBS 118

served with pineapple & apple sauce

#### GUINNESS IBÉRICO RIBS 135

slow cooked ibérico spare ribs with guinness stout,  
served with mashed potato and onion fritters

#### HICKORY SMOKED IBERICO SOFT RIBS 88

Iberico pork ribs served with BBQ sauce,  
seasonal vegetable and mashed potato

### SCHNITZEL



#### SCHNITZEL "GERMAN STYLE" 58

breaded pork loin, fried in clarified butter,  
served with Potato Salad & Mixed Berries

#### SCHNITZEL "HUNTER STYLE" 58

breaded pork loin, fried in clarified butter, served with  
mushroom sauce, potato salad and garden greens

### PASTA

#### EL CERDO PASTA 52

spaghetti aglio olio with crispy serrano ham  
served with grilled pork shoulder steak

#### SPAGHETTI WITH SPANISH IBÉRICO MEATBALLS 58

in a rich tomato sauce

#### SPAGHETTI SEAFOOD IN LOBSTER CREAM 53



prawns,shrimps,squid,scallop,lobster butter

#### PORK BELLY FETTUCCHINE 48

simmered with red wine,smoked bacon,mascarpone

#### SPAGHETTI AGLIO OLIO 36

tossed with toasted garlic,olive oil,red pepper flakes,  
parsley and parmesan cheese

### BEEF

#### CERTIFIED AUSTRALIAN ANGUS SIRLOIN 168

Sirloin (300g) accompanied with herb butter,  
fried onions, crispy bacon strips, garden greens and  
choice of french fries or mashed potato



Vegetarian



Signature



Special

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DESSERT

**PANNA COTTA GRANOLA 28**

mixed wild berries, fresh mango & passion fruit sauce

**HOMEMADE TIRAMISU 32**

with touch of mango sauce

**GERMAN-STYLE CHEESECAKE**

served with mixed-berry compote & vanilla ice cream

32 for a slice | 88 for whole cake

**WERNER'S SPECIAL 36**

fresh strawberries in mango sauce with  
chocolate mousse and wild raspberry sorbet

**ANDREAS' SPECIAL**

**"A DREAM IN CHOCOLATE" 36**

vanilla ice cream, milk chocolate mousse,  
chocolate crumble, banana in passion fruit and pear  
in red wine

**HOME MADE ICE CREAM 18 per serving**

- VANILLA
- DARK CHOCOLATE
- RUM & RAISIN

**HOME MADE SORBET 18 per serving**

- MANGO
- RASPBERRY

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on food and non-alcoholic beverages, 8% on alcoholic beverages.

## DRINKS

### OTHER NON ALCOHOLIC

**Cold Pressed 100%  
Fruit Juices by Jussu™ 18/glass**

- **ANTIOXIDANTS** pink lady apple, passion fruit
- **DETOX** apple, spinach, passion fruit, kale
- **HEART HEALTH** carrot, apple, beetroot, lemon, ginger
- **IMMUNITY** carrot, apple, passion fruit
- **ANTI - INFLAMMATORY** pink lady apple, strawberry

#### **SOFT DRINKS 13**

- COKE • COKE ZERO • SPRITE • GINGER ALE
- TONIC WATER • SODA WATER

#### **DILMAH GOURMET LEAF TEA 15**

- EARL GREY • CHAMOMILE
- ENGLISH BREAKFAST
- PEPPERMINT • GINGER HONEY
- BERRY SENSATION
- JASMINE GREEN TEA

#### **BOTTLED WATER**

- SAN PELLEGRINO (SPARKLING)  
BIG 26 | SMALL 17
- ACQUA PANNA (STILL)  
BIG 26 | SMALL 17
- MINERAL WATER (SMALL) 6.<sup>50</sup>

### SANGRIA

38 per glass | 500ml - 72 | 1L - 130

#### FRUITY RED SANGRIA

red wine, brandy, licor 43, cointreau, orange juice

#### ROSE RASPBERRY SANGRIA

rose wine, vodka, licor 43, cointreau,  
orange juice, cranberry juice, fresh raspberry puree

#### WHITE WINE PEAR SANGRIA

white wine, gin, licor 43,  
peach schnapps, lemon juice, fresh pear puree

### PREMIUM HOUSE RED WINE

150ml - RM48 | 500ml - RM158 | 750ml  
- RM238

M. CHAPOUTIER LES VIGNES DE BILA HAUT,  
FRANCE

### SELECTED HOUSE WINE

150ml - RM35 | 500ml - RM128 | 750ml  
- RM188

#### WHITE

PLACIDO PINOT GRIGIO, ITALY  
DEAKIN ESTATE SAUVIGNON BLANC,  
AUSTRALIA

#### RED

LE PIGOLE MONTEPULCIANO D'ABRUZZO,  
ITALY  
DEAKIN ESTATE CABERNET SAUVIGNON,  
AUSTRALIA

### SPARKLING WINE

150ml - RM50 | 750ml - RM250

ANNA CODORNIU BLANC DE  
BLANC CAVA NV, SPAIN

## ELEGANT COLD TEA

COOLER SUNSET DREAM 18  
energises, lower cholesterol levels

LOVE AT THE FIRST TRY 18  
distinctive, exceptional, mellow and soft

ROMANCE D'ETRANGER 28  
cooler sunset dream tea + white wine

## COFFEE

BREWED COFFEE 14

SINGLE ESPRESSO 14

DOUBLE ESPRESSO 16

CAPPUCCINO 17

MOCHA 18

AMERICANO 16

CAFFE LATTE 17

HOT CHOCOLATE 18

IRISH COFFEE 43  
WITH IRISH WHISKEY (JAMESON)

BAILEYS COFFEE 43

CALYPSO COFFEE 45  
WITH KAHLUA AND RUM

## THE DIGESTIVE

JAGERMEISTER 25  
GERMAN FOR HUNTER MASTER  
WITH 56 HERBS (35%)

COEUR DE LION CHRISTIAN  
DROUIN CALVADOS 27

VACCARI SAMBUCCA 25  
ITALIAN ANIS (40%)

EL CERDO SPECIAL 22

BANFI GRAPPA DI BRUNELLO 31

## BEERS

HEINEKEN DRAUGHT 23/glass

TIGER DRAUGHT 21/Glass

## SPIRITS & LIQUEURS

### COGNAC / BRANDY

HENNESSY VSOP  
38 per shot | 618 per bottle

### VODKA

ABSOLUT BLUE  
28 per shot | 348 per bottle

GREY GOOSE  
35 per shot | 520 per bottle

### GIN

HENDRICK'S  
38 per shot | 538 per bottle

TANQUERAY  
30 per shot | 402 per bottle

### RUM

KRAKEN  
35 per shot | 498 per bottle

### WHISKY

MACALLAN 12YO SHERRY OAK CASK  
65 per shot | 890 per bottle

MONKEY SHOULDER  
37 per shot | 540 per bottle

JAMESON  
30 per shot | 450 per bottle

MAKER'S MARK  
35 per shot | 540 per bottle

### TEQUILA

JOSE CUERVO GOLD  
27 per shot | 348 per bottle

### VERMOUTH

MARTINI BIANCO / DRY / ROSSO  
28 per shot