

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

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 38
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 38
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

El Cerdo
"nose to tail eating"

FOOD MENU



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

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 FETTUCCINE 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

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

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 carot, 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

BOTTLED WATER

- SAN PELLEGRINO (SPARKLING)
BIG 28 | SMALL 19

- SOLE / ACQUA PANNA (STILL)
BIG 28

MINERAL WATER (SMALL) 6.⁵⁰

COFFEE OR TEA ANYONE?

BREWED COFFEE 14 CAPPUCCINO 17

SINGLE ESPRESSO 14 MOCHA 18

DOUBLE ESPRESSO 16 AMERICANO 16

HOT CHOCOLATE 18 CAFFE LATTE 17

BAILEYS COFFEE 43 IRISH COFFEE 43
with bailey's irish cream with irish whiskey (jameson)

CALYPSO COFFEE 45
with kahlua and rum

DILMAH GOURMET LEAF TEA 15

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

BEVERAGE MENU

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

THE DIGESTIVES

JAGERMEISTER 25
german for hunter master with 56 herbs (35%)

VACCARI SAMBUCCA 25
italian anis (40%)

EL CERDO SPECIAL 22
vodka, vermouth, orange , lime, lemon

BANFI GRAPPA DI BRUNELLO 31
italian grape spirits

COEUR DE LION CHRISTIAN DROUIN CALVADOS 27
french apple spirits

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

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WERNER'S PRIVILEGE



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Start collecting 10% Cashback
from your bill on next visit at any of our Outlets



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.