

TAPAS

Small Plates, Big Flavour !

- ALBONDIGAS IBÉRICO** 29
spanish ibérico meatballs toasted with
homemade tomato sauce and fresh herbs
- GAMBAS CON BACON** 30
tiger prawns wrapped with bacon and aioli
- GAMBAS AL AJILLO** 28
sautéed prawns with olive oil, garlic and chilli
- CALAMARES A LA ROMANA** 25
deep fried squids with aioli
- CALAMARES A LA PLANCHA** 25
grilled squids with garlic and parsley sauce
- FRITO DE QUESO MANCHEGO
CON JAMÓN SERRANO** 31
crispy breaded manchego cheese and
serrano ham served with house tomato jam
- CHORIZO ALVINO** 28
spanish semi-cured chorizos braised in
garlic and red wine
-  **CHAMPINONES AL AJILLO** 22
sautéed mushrooms with garlic and olive oil
- CROQUETAS DE JAMON IBÉRICO** 24
spanish ibérico ham croquettes
-  **AGUACATE BRUSCHETTA** 20
bruschetta with avocado

WARM APPETISER

- BACON "BOQUERONES"** 36
fried bacon rolls filled with white wine
marinated anchovies served with tartar sauce
- CREAMY MUSHROOM SOUP** 28
with herbs and pig tail meat
- LENTIL VEGETABLE SOUP** 30
with wiener sausages
- TOMATO SEAFOOD CREAM** 32
homemade cream of tomato with
Fresh King Prawns, Squid, Scallop & croutons
- MINI SAUSAGE SKEWER** 32
served with sauerkraut
- "ONE PLATE OF 4
DIFFERENT MINI SAUSAGES" 32
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

"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.

JAMÓN IBÉRICO DE BELLOTA EL PATA NEGRA
slices of the finest spanish ham from the iberian pig
served with rock melon balls and garden greens
75 for half portion | 118 for full portion


JAMÓN SERRANO
spanish air dried cured ham
served with rock melon and garden greens
55 for half portion | 75 for full portion

SPANISH HAM PLATTER
a beautiful cold platter of serrano and
ibérico hams, selection of chorizos,
goat's cheese, melons and olives
63 for 1-2 persons | 106 for 3-4 persons

PRAWN COCKTAIL 40
Prawns, shrimps, cos lettuce, quail egg,
brandied cocktail sauce

CAESAR'S SALAD 36
romaine lettuce, bacon, ciabatta croutons
with garlic anchovy dressing and
parmesan cheese

GREEK SALAD 36 
cherry tomatoes, crisp cucumber,
red onion, green pepper, feta cheese
and olives with lime vinaigrette

**MOMOTARO TOMATO &
WATERMELON SALAD** 36 
tossed with cucumber cubes
and crumbled feta cheese with
caper mustard dressing

IRISH PREMIUM (IRELAND)
6pcs 88 | 12pcs 175

GALLAGHER OYSTERS (IRELAND)
6pcs 148 | 12pcs 295

* LOVE OUR COMPLIMENTARY PÂTÉ?
TAKE IT HOME!

PORK RILETTE OR PORK LIVER PÂTÉ 28
200 gram served with freshly baked rustico 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 - 268 for 3-4 persons
whole piglet - 468 for 6-8 persons

 **GRILLED PORK SHOULDER STEAK** 64
marinated for 48 hours in paprika, herbs, onions and
garlic served with jalapeno and smoked paprika sauce

CRISPY PORK KNUCKLE 106 for 2-3 persons
(please allow us 30 minutes of preparation time)
served with mashed potato, sauerkraut,
apple sauce and mustard beer sauce

PORK PAPRIKA GOULASH 68
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

 **OMNI MEAT STEAK** 48
succulent, juicy, tender, 100% plant-based
served with seasonal vegetables, potatoes
and mushroom sauce

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 98 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 SAUSAGES** 42
served with sauerkraut and mashed potato

 **SPANISH IBÉRICO SAUSAGE** 45
served with german potato pancake
and sweet capsicum onion salsa

SAUTEED SPICY SAUSAGE 38
sliced vienna sausage tossed with chili,
onion, garlic and bacon bits

PAELLA

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

MOUNTAIN PAELLA 103 
bacon, chicken slices, fresh assorted mushroom,
chicken sausages, and semi-cured chorizos

PAELLA CON MARISCOS 110
king tiger prawns, squid and scallops

PAELLA TRADITIONAL MIXTA 103
seafood, chicken and spanish pork

PAELLA ARROZ NEGRO 98
spanish bomba rice, squid and squid ink

ORGANIC DUCK PAELLA "CON PATA" 103
spanish bomba rice, organic cherry valley duck
with pork bacon

VEGETARIAN PAELLA 78 
our "meat-free" signature prepared with
zucchini, eggplant, assorted mushrooms,
capsicum and green peas

HOUSE SPECIAL RIBS

SPICY BABY BACK RIBS 71
served with green apple-almond salad
and baked rosemary potatoes

GREEN SALSA BABY BACK RIBS 71
glazed with coriander mint salsa served with
green apple-almond salad and baked rosemary potatoes

**OVEN ROASTED
SPANISH IBÉRICO SPARE RIBS** 108 
served with pineapple & apple sauce

GUINNESS IBÉRICO RIBS 128 
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

 Vegetarian  Signature  Special

SCHNITZEL

SCHNITZEL "GERMAN STYLE" 58
breaded pork loin, fried in clarified butter,
served with Potato Salad & Mixed Berries

SCHNITZEL "GYPSY STYLE" 58
breaded pork loin, fried in clarified butter, served with
paprika sauce, potato salad and garden greens

SCHNITZEL "HUNTER STYLE" 58
breaded pork loin, fried in clarified butter, served with
mushroom sauce, potato salad and garden greens

PASTA

 **EL CERDO PASTA 49**
spaghetti aglio olio with crispy serrano ham
served with grilled pork shoulder steak

**SPAGHETTI WITH
SPANISH IBÉRICO MEATBALLS 51**
in a rich tomato sauce

SEAFOOD SPAGHETTI 53
tossed in lobster cream

PORK BELLY FETTUCCINE 45
cooked with red wine and smoked bacon

 **VEGETARIAN SPAGHETTI BOLOGNESE 38**
meat free, prepared with plant-based "Omni-Meat"

BEEF

CERTIFIED AUSTRALIAN ANGUS SIRLOIN 158
Sirloin (300g) accompanied with herb butter,
fried onions, crispy bacon strips, garden greens and
choice of french fries or mashed potato

HUNGARIAN WAGYU BEEF GOULASH 88
tender beef cubes in a traditional
hungarian style sauce, served with
mashed potato and seasonal vegetable

ELEGANT COLD TEA

COOLER SUNSET DREAM 15
energises, lower cholesterol levels

LOVE AT THE FIRST TRY 15
distinctive, exceptional, mellow and soft

ROMANCE D'ETRANGER 26
cooler sunset dream tea + white wine

BEERS

TIGER DRAUGHT 16 Glass

HEINEKEN 18 Glass

EDELWEISS 18 Glass

HOEGAARDEN (330ml) 28

NON ALCOHOLIC

Cold Pressed 100% Fruit Juices by Jussu™ 18
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

FEVER TREE 16
ginger ale | indian tonic | soda water

SOFT DRINKS 13
coke | coke zero | sprite | ginger ale |
tonic water | soda water | bitter lemon

DILMAH GOURMET LEAF TEA 12
earl grey | darjeeling | camomile |
green tea | english breakfast | peppermint |
oolong | ginger honey | berry sensation

BOTTLED WATER
san pellegrino (sparkling) OR panna (still)
big 23 | small 15
mineral water (small) 5.⁵⁰

SANGRIA

38 per glass | 72 per 500ml | 130 per 1 litre jug

FRUITY RED SANGRIA
spanish red wine, brandy, licor 43,
cointreau, orange juice

ROSE RASPBERRY SANGRIA
spanish rose wine, vodka, licor 43, cointreau,
orange juice, cranberry juice, raspberries punch

WHITE WINE PEAR SANGRIA
spanish white wine, gin, licor 43,
peach schnapps, lemon juice, pear punch

PREMIUM HOUSE RED WINE

150ml - RM48 | 250ml - RM80 | 750ml - RM238
M. Chapoutier Les Vignes De Bila Haut | France
Peccavi "No Regrets" Cabernet Merlot | Australia

SELECTED HOUSE WINE

250ml - RM64 | 500ml - RM128 | 750ml - RM188

WHITE

Sartori Pinot Grigio '22 | Italy
Ederra Verdejo DO Rueda '21 | Spain
M. Chapoutier Marius Blanc '22 | France
Churchview Silverleaf Semillon Sauvignon Blanc '22 | Australia

RED

Le Pigole Montepulciano D'Abruzzo '21 | Italy
Ederra Crianza DO Rioja '21 | Spain
Deakin Estate Cabernet Sauvignon '21 | Australia
Churchview Shiraz '22 | Australia

SPARKLING WINE

150ml - RM50 | 750ml - RM250
Mionetto Valdobbiadene Superiore Prosecco DOCG | Italy

PORT WINE

100ml - RM49
Barros Porto Late Bottled Vintage | Portugal

SPIRITS & LIQUEURS

COGNAC / BRANDY

HENNESSY VSOP
36 per shot | 588 per bottle

**CASAJUANA SOLERA GRAN
RESERVA 100 ANOS**
108 per shot

VODKA

ABSOLUT BLUE
25 per shot | 308 per bottle

GREY GOOSE
32 per shot | 480 per bottle

GIN

HENDRICK'S
35 per shot | 498 per bottle

TANQUERAY
28 per shot | 362 per bottle

RUM

KRAKEN
32 per shot | 458 per bottle

MOUNT GAY BLACK BARREL RUM
38 per shot | 438 per bottle

WHISKY

MACALLAN 12YO SHERRY OAK CASK
63 per shot | 860 per bottle

MONKEY SHOULDER
35 per shot | 510 per bottle

JAMESON
27 per shot | 420 per bottle

MAKER'S MARK
33 per shot | 510 per bottle

*kindly refer to our whisky list for more

TEQUILA

JOSE CUERVO GOLD
25 per shot | 308 per bottle

VERMOUTH

MARTINI BIANCO / DRY / ROSSO
25 per shot

Complimentary Valet Parking at VIDA, Bukit Ceylon ONLY
from 6PM onwards with a minimum spend of RM100/car.

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.

SCAN HERE
for more beverage selections:

