

## 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 AL VINO** 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 | 89 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

**HORIATIKI GREEK STYLE SALAD** 36   
cherry tomatoes, crisp cucumber,  
red onion, bell pepper, feta cheese  
and olives on a zesty lime vinaigrette

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

**FREE RANGE DUCK LIVERS PATE** 42  
micro salad with mustard dressing, fresh figs  
and crispy rustico baguette bread

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

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


*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 FETTUCCHINE 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 DRAUGHT 18 Glass

EDELWEISS DRAUGHT 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

DILMAH GOURMET LEAF TEA 13  
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.<sup>50</sup>

## 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  
Anna Codorniu Blanc de Blanc Cava NV | Spain

## 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  
26 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:

