

El Cerdo  
"nose to tail eating"



ANY PART OF THE  
**Piggy**

Any part of the piggy, is quite all right with me. Ham from Westphalia, ham from Parma.  
Ham as lean as the Dalai Lama. Ham from Virginia, ham from York, Trotters Sausages, hot roast pork.  
Crackling crisp for my teeth to grind on. Bacon with or without the rind on. Though humanitarian,  
I'm not a vegetarian. I'm neither crank nor prude nor prig. And though it may sound infra dig.  
Any part of the darling pig, is perfectly fine with me. -- *Noel Coward*



In Partnership with:

**SPANISH  
PASSION**  
Spanish Foods & Wines for Asia

# WEEKDAY SET LUNCH

Monday - Friday | 12.00pm - 2.30pm

## SALAD & COLD APPETISER BUFFET

- Black Forest Ham
- Smoked Black Pepper Ham
- Jamón Serrano
- Chorizo
- Salchichón
- Lomo
- Roast Pork with Tuna Sauce
- Pork Trotter Terrine
- Pig Head Jelly
- Rock Melons
- White Wine Vinaigrette
- Balsamic Vinaigrette
- Thousand Island Dressing

## SET LUNCH I

INCLUDING SALAD & COLD APPETISER BUFFET

### German Mini Sausage Skewer

wrapped in Bacon and served with sauerkraut and mashed potatoes

—  
or

### Thuringer Rostbratwurst

served with sauerkraut and mashed potato

—  
or

### Spaghetti with Iberico Meatballs

in a rich tomato sauce

—  
or

### Spaghetti with Mixed Seafood

in lobster cream

## SELECTION OF HOME MADE DESSERTS

Mango Tiramisu

Ice Cream  
(Vanilla, Chocolate, Pistachio)

Sorbet  
(Mango, Raspberry)

Cheese Cake

## SET LUNCH II

INCLUDING SALAD & COLD APPETISER BUFFET

### Grilled Pork Shoulder Steak

served with potato salad and mild mustard sauce

—  
or

### Wiener Schnitzel

breaded pork chop with potato salad

—  
or

### Hickory Smoked Iberico Soft Ribs

served with bbq sauce and mashed potatoes

## SELECTION OF HOME MADE DESSERTS

Mango Tiramisu

Ice Cream  
(Vanilla, Chocolate, Pistachio)

Sorbet  
(Mango, Raspberry)

Cheese Cake



## TAPAS

### Small Plates, Big Flavour !

#### TORTILLA ESPANOLA

classic spanish omelet of potatoes and onions

#### ALBONDIGAS IBERICO

Iberico meatball toasted with homemade tomato sauce and fresh herbs

#### GAMBAS CON BEACON

tiger prawns wrapped with bacon and aioli

#### GAMBAS AL AJILLO

sautéed prawns with olive oil, garlic and chilli

#### CALAMARES A LA ROMANA

deep fried squid with aioli

#### CALAMARES A LA PLANCHA

grilled squid with garlic and parsley sauce

#### FRITO DE QUESO MANCHEGO CON JAMON SERRANO

crispy breaded manchego cheese and serrano ham served with house tomato jam

#### CHORIZO AL VINO

semi-cured chorizo braised in garlic and red wine

#### CHAMPINONES AL AJILLO

sautéed mushrooms with garlic and olive oil

#### CROQUETAS DE JAMON IBERICO

iberico ham croquettes

#### CROQUETAS DE TINTA DE CALAMAR

squid ink croquettes

#### AGUACATE BRUSCHETTA

bruschetta with avocado



Signature



Special

## COLD APPETISER

**JAMÓN IBERICO DE BELLOTA EL PATA NEGRA**  
slices of the finest Spanish Ham from the Iberian Pig served with rock melon balls and garden greens

**JAMÓN SERRANO**  
Spanish Air Dried Cured Ham served with rock melon and garden greens

**SPANISH HAM PLATTER**  
A beautiful cold platter of Serrano & Iberico Hams, selection of chorizos, goat's cheese, melons and olives

**SALMON GRAVLAX**  
house marinated fresh salmon served with dill mustard dressing



JAMON SERRANO

**GALLAGHER OYSTERS (IRELAND)**  
plump, crunchy, hint of peat

**MIXED APPETISER PLATE**  
French Pork "Rillettes", Pig Trotter Terrine, Spanish Salami, Pork Liver Pate

**CAESAR'S SALAD**  
Romaine Lettuce, bacon, Ciabatta Croutons with Garlic Anchovy Dressing and Parmesan Cheese

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

**MOMOTARO TOMATO & WATERMELON SALAD**  
tossed with cucumber cubes and crumbled Goat Cheese with a caper mustard dressing



MIXED APPETIZER PLATE



Signature



Special



**BACON BOQUERONES**

## WARM APPETISER

**BAKED PORTOBELLO MUSHROOM**  
filled with shrimps, spinach, ham and cheese

**BACON “BOQUERONES”**  
fried bacon rolls filled with White Win  
Marinated Anchovies served with tartar sauce

**GRILLED VEGETABLES**  
grilled capsicum, eggplant, zucchini  
and tomato served with romesco sauce

**LENTIL VEGETABLE SOUP**  
with wiener sausages

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

## SAUSAGE GALORE

**SAUSAGE PLATTER**  
with farmer sausage, smoked sausage, iberico sausage,  
emmentaler sausages, mini thuringer sausages and  
sausages wrapped in bacon

**MINI SAUSAGE SKEWER**  
served with sauerkraut

**EL CERDO’S FARMER SAUSAGES**  
served with sauerkraut and mashed potato

**IBERICO SAUSAGE**  
served with German Potato Pancake  
and Sweet Capsicum Onion Salsa

**“ONE PLATE OF 4 DIFFERENT  
MINI SAUSAGES”**  
farmer, thuringer, german pepper,  
spicy lyonner served with Sauerkraut

**SAUTEED SPICY SAUSAGE**  
with chilli, onion, garlic and bacon

**THURINGER ROSTBRATWURST**  
served with sauerkraut and mashed potato

### FAMILY SAUSAGE PLATTER



Signature



Special

## PAELLA

for 3 persons

(please allow us 30-40 minutes of preparation time)

### MOUNTAIN PAELLA

bacon, chicken slices  
and fresh assorted mushrooms

### PAELLA CON MARISCOS

king tiger prawns, squid and scallops

### PAELLA TRADITIONAL MIXTA

with seafood, chicken and pork

### PAELLA ARROZ NEGRO

Spanish bomba rice, baby squid and squid in

\* RECOMMENDATION: ROYAL PAELLA  
- ADD ON AMONTILLADO SHERRY 19



**MOUNTAIN PAELLA**

## HOUSE SPECIAL RIBS

### SPANISH RIBS PLATTER

Oven Roasted Iberico Spare Ribs,  
Spicy Baby Back Ribs and Green Salsa Baby Back Ribs  
served with green apple-almond salad  
and baked rosemary potatoes.

### SPICY BABY BACK RIBS

with green apple & almond salad  
and rosemary potato

### GREEN SALSA BABY BACK RIBS

glazed with capers and fresh lime juice,  
served with green apple & almond salad  
and baked rosemary potato



**OVEN ROASTED IBERICO SPARE RIBS**  
served with pineapple salsa



**GUINNESS IBERICO RIBS**  
slow cooked Iberico Spare Ribs with Guinness Stout,  
served with mashed potato & onion fritters

### HICKORY SMOKED IBERICO SOFT RIBS

served with bbq sauce and mashed potato.



*Signature*



*Special*

## GUINNESS IBERICO RIBS



## MAIN DISHES

### “COCHINILLO AL ESTILO SEGOVIANO”



Roasted Suckling Pig  
served with roasted baby potatoes  
and house salad

### GRILLED PORK SHOULDER STEAK



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

### CRISPY PORK KNUCKLE

115 for 2-3 persons  
served with potato dumplings, sauerkraut,  
apple mousse and mustard beer sauce

### WIENER SCHNITZEL

breaded pork loin with warm potato salad

### PIG TAIL STEW



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

### CERTIFIED AUSTRALIAN ANGUS SIRLOIN

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

### IBÉRICO LAMB RIB (500g)

served with potato salad and  
tomato salsa

### IBÉRICO LAMB RACK (350g)

served with mousseline potatoes,  
grilled vegetables and lamb jus

### IBÉRICO LAMB LOIN (350g)

served with mousseline potatoes,  
grilled vegetables and lamb jus



ROASTED SUCKLING PIG

## PASTA

### EL CERDO PASTA

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

### SPAGHETTI WITH IBERICO MEATBALLS

in a rich tomato sauce

### SEAFOOD SPAGHETTI

tossed in Lobster cream

### PORK BELLY FETTUCCINE

cooked with red wine and smoked bacon



Signature



Special

# SANGRIA

## FRUITY RED SANGRIA

Spanish Red Wine, Rum, 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

## ELEGANT COLD TEA

**COOLER SUNSET DREAM** 黄昏小憩  
energises, lower cholesterol levels

**LOVE AT THE FIRST TRY** 一试钟情  
distinctive, exceptional, mellow and soft

**ROMANCE D'ETRANGER** 异国之恋  
cooler sunset dream tea + white wine

## NON ALCOHOLIC

**FRESHLY SQUEEZED FRUIT JUICE**  
Starfruit (seasonal only) | Apple | Orange | Carrot |  
Lemon | Lime | Watermelon

**FEVER TREE**  
Madagascar Cola | Ginger Ale |  
Indian Tonic | Soda Water

**SOFT DRINKS**  
Coke | Coke Light | Sprite | Ginger Ale |  
Tonic Water | Soda Water | Bitter Lemon

**DILMAH GOURMET LEAF TEA**  
Earl Grey | Darjeeling | Camomile |  
Green Tea | English Breakfast | Peppermint |  
Oolong | Ginger Honey |  
Acai Berry Pomegranate & Vanilla

**BOTTLED WATER**  
San Pellegrino (sparkling) OR Panna (still)  
Mineral Water (small)

## BEERS

TIGER DRAUGHT

TIGER WHITE DRAUGHT

HEINEKEN DRAUGHT

GUINNESS DRAUGHT

PAULANER NATURTRUB DRAUGHT  
(GERMAN)

FULLER'S LONDON PRIDE ALE (330ml)

HOEGAARDEN (330ml)

APPLE FOX (325ml)

KRISTOFFEL DARK BEER, BELGIUM (330ml)

## SPIRITS & LIQUEURS

**COGNAC / BRANDY**  
HENNESSY VSOP

CASAJUANA SOLERA GRAN  
RESERVA 100 ANOS

**VODKA**  
ABSOLUT BLUE

ABSOLUT CITRON

GREY GOOSE



## SPIRITS & LIQUEURS

GIN  
FORD'S

TANQUERAY

HENDRICK'S

WHISKY  
MACALLAN 12YO SHERRY OAK CASK

MONKEY SHOULDER

JAMESON

MAKER'S MARK  
\*Kindly refer to our whisky list for more.

RUM  
DIPLOMATICO RESERVA EXCLUSIVA

KRAKEN

MOUNT GAY BLACK BARREL RUM

NUSA CAÑA  
\*Kindly refer to our rum list for more.

TEQUILA  
JOSE CUERVO GOLD

VERMOUTH  
MARTINI BIANCO / DRY / ROSSO

LIQUEURS  
BAILEYS IRISH CREAM

CAMPARI

DOM BENEDICTINE

KAHLUA

MALIBU

MIDORI MELON

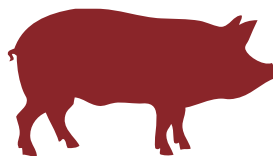
PERNOD

ZOCO, PACHARAN NAVARRO  
(SPANISH SWEET ANIS)

LICOR 43, CUARENTA Y TRES  
(SPANISH VANILLA LICOR)

# El Cerdito

"nose to tail eating"



  elcerdoki

[www.elcerdoki.com](http://www.elcerdoki.com)

43 & 45, Changkat Bukit Bintang, 50200 KL  
TEL: +603 2145 0511 | FAX: +603 2145 1375 | SMS : +6013 309 4197  
[customerservice@elcerdoki.com](mailto:customerservice@elcerdoki.com)