

## TAPAS

### Small Plates, Big Flavour!

**ALBONDIGAS IBÉRICO 29**  
spanish ibérico meatballs toasted with homemade tomato sauce & fresh herbs

**GAMBAS CON BACON 30**  
tiger prawns wrapped with bacon served with smooth aioli

**GAMBAS AL AJILLO 28**  
sautéed tiger prawns tossed with garlic, chilli and olive oil

**CALAMARES A LA ROMANA 25**  
crispy deep fried squids served with garlic scented aioli

**CALAMARES A LA PLANCHA 25**  
grilled and charred baby 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

**CROQUETAS DE JAMON IBÉRICO 24**  
spanish ibérico ham croquettes

 **CHAMPINONES AL AJILLO 22**  
sautéed mushrooms with garlic & olive oil

 **AGUACATE BRUSCHETTA 20**  
bruschetta with avocado

## WARM APPETISER

**BACON "BOQUERONES" 36**  
fried bacon rolls filled with anchovies marinated with white wine served with a creamy tartar sauce

**CREAMY MUSHROOM SOUP 28**  
classic style served with herbs and slow rendered pig tail meat

**LENTIL VEGETABLE SOUP 30**  
with wiener sausages

**FOUR DELECTABLE MINI SAUSAGES & SAUERKRAUT 32**  
farmer, thuringer, german pepper and spicy lyoner sausages served on a bed of classic sauerkraut

**MINI SAUSAGE SKEWER 32**  
served with sauerkraut

**GRILLED SPANISH OCTOPUS 78**  
Saffron Aioli, Pistachio Vinaigrette, Microgreens

 **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

**4 NATIONS - I BITE 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 ibèrian pig served with rock melon balls and garden greens  
Half portion 75 | Full portion 118


**JAMÓN SERRANO**  
classic spanish air dried and cured ham served with rock melons and fresh garden greens tossed with a light dressing  
Half portion 55 | Full portion 75

**SPANISH HAM PLATTER**  
a generous selection of serrano and Ibérico hams with selected chorizos, goat cheese, fresh melons and cured olives  
Half portion 63 | Full portion 106

**BURRATA 58**  
mushroom terrine, crispy quinoa, mixed greens, cherry tomatoes, balsamic glaze

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

**CAESAR'S SALAD 36**  
romaine lettuce, crisp bacon, ciabatta croutons tossed with our classic garlic anchovy dressing and slivers of aged parmesan cheese

 **GREEK SALAD 36**  
classic mix of cherry tomatoes, crisp cucumber, red onion, green pepper, feta cheese and olives with a fresh lime and olive oil vinaigrette

**MOMOTARO TOMATO & WATERMELON SALAD 36**   
sliced tomatoes and cubed watermelon tossed with diced cucumber topped with crumbled feta cheese and a 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


## SCHNITZEL

**SCHNITZEL "GERMAN" STYLE 58**  
breaded pork loin cut, fried in clarified butter, with potato salad, lemon & mixed berries

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

## MAIN COURSE 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**  
48 hours marinated in paprika, herbs, onions & garlic plus Werner's secret seasoning, served with jalapeno & smoke paprika sauce

**CRISPY PORK KNUCKLE 106 for 2-3 person**  
(Please note a 30 minutes serving time)  
served with mashed potato, sauerkraut, applesauce & a mustard beer sauce

**PIG TAIL STEW 55**  
braised in red wine, topped with capsicum served with coriander rice

**OVEN ROASTED SPRING CHICKEN 78**  
served with french fries, seasonal vegetable on mushroom gravy sauce


**PAN SEARED KING SALMON 88**  
served with mousseline potato & creamed spinach

## SAUSAGE GALORE

**SAUSAGE PLATTER 98 for 3-4 person**  
with farmer sausage, smoked sausage, emmentaler sausages, mini thüringer sausages, & sausages wrapped in bacon

**THÜRINGER ROASTBRATWURST 42**  
served with sauerkraut & mashed potato

 **EL CERDO FARMER SAUSAGE 42**  
served with sauerkraut & 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

## BEEF

**"CHILLED AGED GRAIN FED"**  
**CERTIFIED AUSTRALIAN ANGUS SIRLOIN 158**  
grilled sirloin with herb butter, crisp onions, bacon strips & side salad. Comes with a choice of french fries or mashed potatoes

**T - BONE 338**  
grilled t-bone with herb butter, crisp onions, bacon strips & side salad. Comes with a choice of french fries or mashed potatoes


**SIRLOIN ON BONE 318**  
grilled sirloin on bone with herb butter, crisp onions, bacon strips & side salad. Comes with a choice of french fries or mashed potatoes

# El Cerdo "nose to tail eating" FOOD MENU



## PAELLA

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


**MOUNTAIN PAELLA 103**   
spanish bomba rice cooked with bacon, chicken slices, fresh assorted mushrooms, chicken sausages and semi cured chorizo slices

**PAELLA CON MARISCOS 110**  
rice simmered in a hearty broth with tiger prawns, squids and scallops

**PAELLA TRADITIONAL MIXTA 103**  
spanish rice simmered with fresh local tiger prawns, chicken and spanish pork

**PAELLA ARROZ NEGRO 98**  
rice slow simmered in a seafood broth with squid ink topped with seared baby squids and dollop of aioli

**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 and almond side salad with baked rosemary potatoes

**ROASTED SPANISH IBÉRICO SPARE RIBS 108**   
tender cooked and oven roasted served with pineapple sauce

**GUINNESS IBÉRICO SPARE RIBS 128**   
slow simmered spare ribs in a guinness stout broth served on mashed potatoes & crisp onion fritters

**HICKORY SMOKED IBÉRICO SOFT RIBS 88**  
ibérico pork ribs served with BBQ sauce, mashed potatoes & seasonal vegetables

## PASTA

**EL CERDO PASTA 49**   
grilled pork shoulder steak on a bed of spaghetti aglio olio with tomato relish & crisp serrano ham

**SPANISH IBÉRICO MEATBALL PASTA 51**  
in rich & intense tomato sauce

**BRAISED PORK BELLY FETTUCCINE 45**  
simmered in red wine & smoked bacon served with a generous dollop of fresh mascarpone

 **VEGETARIAN SPAGHETTI AGLIO OLIO 38**  
tossed with toasted brown garlic, olive oil, red pepper flakes, parsley and parmesan cheese

**SEAFOOD AGLIO OLIO 45**  
spaghetti, prawns, shrimps, squid, fish, scallop, garlic, chili, basil

 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.

# THE SWEET ENDING

**HOME MADE TIRAMISU 32**  
with touch of mango sauce

**HOME - BAKED CHEESE CAKE**  
berries compote and vanilla ice cream  
32 for a slice | 88 for whole cake

**CHURROS CON CHOCOLATE 32**  
pastry sticks with ridges, coated in cinnamon and sugar than dipped into chocolate sauce

**RUM & RAISIN PANCAKE "KAISERSCHMARRN" 48**  
(please allow us to have 15 minutes of preparation time)

**WERNER'S SPECIAL 32**  
fresh strawberries in mango sauce with chocolate mousse and wild raspberry sorbet

**ANDREAS' SPECIAL**  
"A DREAM IN CHOCOLATE" 32  
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  
• PISTACHIO  
• RUM & RAISIN

**HOME MADE SORBET 18 per serving**  
• MANGO  
• RASPBERRY

Join our  
**WERNER'S PRIVILEGE**



**NO SIGN UP FEE**  
**Receive RM25 Sign up Gift +**  
**Start collecting 10% Cashback**  
from your bill on next visit at any of our Outlets



## 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

## COFFEE OR TEA ANYONE?

**BREWED COFFEE 12**    **CAPPUCCINO 15**  
**SINGLE ESPRESSO 12**    **MOCHA 15**  
**DOUBLE ESPRESSO 15**    **AMERICANO 15**  
**HOT CHOCOLATE 15**    **CAFFE LATTE 15**  
**IRISH COFFEE 33**  
with irish whiskey (jameson)

**CALYPSO COFFEE 33**  
with kahlua and rum

## THE DIGESTIVES

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

**VACCARI, SANBUCA 25**  
Italian anis (40%)

**EL CERDO SPECIAL 22**  
spirit, wine and juices (22%)

## 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 • BITTER LEMON

**DILMAH GOURMET LEAF TEA 12**  
• EARL GREY • CHAMOMILE • ENGLISH BREAKFAST  
• PEPPERMINT • GINGER HONEY • BERRY SENSATION

**BOTTLED WATER**  
• SAN PELLEGRINO (SPARKLING)  
BIG 23 | SMALL 15

• SOLE / ACQUA PANNA (STILL)  
BIG 23

MINERAL WATER (SMALL) 5.<sup>50</sup>

# BEVERAGE MENU

## SANGRIA

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

**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

**WHITEWINE 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 2022, ITALY  
EDERRA VERDEJO DO RUEDA 2021, SPAIN  
M. CHAPOUTIER MARIUS BLANC 2022, FRANCE  
CHURCHVIEW SILVERLEAF SEMILLON  
SAUVIGNON BLANC 2022, AUSTRALIA

### RED

LE PIGOLE MONTEPULCIANO D'ABRUZZO 2021, ITALY  
EDERRA CRIANZA DO RIOJO 2021, SPAIN  
DEAKIN ESTATE CABERNET SAUVIGNON 2021, AUSTRALIA  
CHURCHVIEW SHIRAZ 2022, AUSTRALIA

## SPARKLING WINE

150ml - RM50 | 750ml - RM250

MIONETTO VALDOBBIADENE SUPERIORE PROSECCO  
DOCG, ITALY

## PORT WINE

100ml - RM49

BARROS PORTO LATE BOTTLED VINTAGE, PORTUGAL

## BEERS

HEINEKEN DRAUGHT 18/glass  
GUINNESS DRAUGHT 20/glass  
HOEGAARDEN (330ml) 28

## SPIRITS & LIQUEURS

### COGNAC / BRANDY

HENNESSY VSOP  
36 per shot | 588 per bottle

### 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

## TEQUILA

JOSE CUERVO GOLD  
25 per shot | 308 per bottle

## VERMOUTH

MARTINI BIANCO / DRY / ROSSO  
25 per shot