

## 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 ibérian 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

**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 potato pancake, 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 68**  
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

**CERTIFIED AUSTRALIAN ANGUS SIRLOIN 125**  
grilled sirloin with herb butter, crisp onions, bacon strips & side salad. Comes with a choice of french fries or mashed potatoes

## 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

*El Cerdo*  
"nose to tail eating"

# FOOD MENU



# 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 12
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) 5.50

# 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

## SELECTED HOUSE WINE

250ml - RM55 | 500ml - RM110 | 750ml - RM165

### WHITE

M. CHAPOUTIER MARIUS BLANC, FRANCE

EDERRA VERDEJO DO RUEDA, SPAIN

MORANDE PIONERO CHARDONNAY, CHILLE

CHURCHVIEW SILVERLEAF SEMILLON  
SAUVIGNON BLANC, AUSTRALIA

### RED

LE PIGOLE MONTEPULCIANO D'ABRUZZO, ITALY

EDERRA CRIANZA DO RIOJO, SPAIN

DEAKIN ESTATE CABERNET MERLOT, AUSTRALIA

CHURCHVIEW SHIRAZ, AUSTRALIA

## SPARKLING WINE

150ml - RM48 | 750ml - RM240

ANNA DE CODORNIU BLANC DE BLANC CAVA,  
SPAIN

## 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

30 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