

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 - 1 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

SALMON TIRADITO 48

Ponzu sauce, fried Quinoa, crispy Garlic, shaved Daikon, Aji Amarillo, Microgreens

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 Morel Mushroom 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

All our Steaks are grilled in Extra Virgin Olive Oil and French Seaside Butter served with sauteed seasonal vegetable, choice of potato and choice of sauce

Potato Selection: Dauphinoise | Mousseline | French Fries
Sauce Selection: Black Pepper | Bearnaise | Mushroom | Herb Butter

CERTIFIED AUSTRALIAN WAGYU MARBLE 4/5 TENDERLOIN 180gm 238 | STRIPLOIN 250gm 258

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

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

FEVER TREE 16
• MADAGASCAN COLA • 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 • 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

32 per glass | 500ml - 64 | 1L - 118

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

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 - RM45

BARROS PORTO LATE BOTTLED VINTAGE,
PORTUGAL

BEERS

TIGER 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