

## 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

**"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 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 89

**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 2.0** 58  
juicy prawns with classic cocktail sauce, lettuce, avocado, beetroot, tobiko, toasted quinoa

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

**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 36**  
fresh strawberries in mango sauce with chocolate mousse and wild raspberry sorbet

**ANDREAS' SPECIAL**  
"A DREAM IN CHOCOLATE" 36  
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 13**    **CAPPUCCINO 15**  
**SINGLE ESPRESSO 13**    **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

**DILMAH GOURMET LEAF TEA 13**  
• 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

## 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

ANNA CODORNIU BLANC DE BLANC CAVA NV, 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

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

### TEQUILA

JOSE CUERVO GOLD

25 per shot | 308 per bottle

### VERMOUTH

MARTINI BIANCO / DRY / ROSSO

25 per shot