

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

CHORIZO AL VINO 28

spanish semi-cured chorizos braised in garlic and red wine

CHAMPINONES AL AJILLO 22

sautéed mushrooms with garlic & olive oil

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

FOUR DELECTABLE MINI SAUSAGES & SAUERKRAUT 32

farmer, thuringer, german pepper and spicy lyoner sausages served on a bed of classic sauerkraut

COLD APPETISER

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 45 | Full portion 65

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

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 goat cheese and a caper mustard dressing

El Cerdo
"nose to tail eating"

FOOD MENU

HAVE A GOOD MEAL



MAIN COURSE DISHES



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 dumplings, sauerkraut, applesauce & a mustard beer sauce.

SAUSAGE GALORE

SAUSAGE PLATTER

98 for 3-4 person

with farmer sausage, smoked sausage, ibérico 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 & sweet capsicum onion salsa

SCHNITZEL

SCHNITZEL "GERMAN" STYLE 58

breaded pork loin cut, fried in clarified butter, with potato salad, lemon & mixed berries

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

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 & apple 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

Join our

WERNER'S PRIVILEGE
NO SIGN UP FEE



INSTANT CASH REBATE TODAY!

RM25 & 10%

Cashback for your next visit.



Vegetarian



Signature



Special

ALL PRICES ARE IN RINGGIT MALAYSIA, SUBJECT TO 10% SERVICE CHARGE AND 6% SERVICE TAX

THE SWEET ENDING

HOME MADE TIRAMISU 32
with touch of mango sauce

RUM & RAISIN PANCAKE
"KAISERSCHMARRN" 35
(please allow us to have 15 minutes of preparation time)

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

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

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%)

BANFI GRAPPA DI BRUNELLO 31
soul of the grape (45%)

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)
• SOLE / ACQUA PANNA
BIG 23 | SMALL 15

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

STANLEY ESTATE APOPO SAUVIGNON BLANC,
NEW ZEALAND

RED

LE PIGOLE MONTEPULCIANO D'ABRUZZO, ITALY

EDERRA CRIANZA DO RIOJO, SPAIN

DEAKIN ESTATE CABERNET MEROT, 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

42 per shot | 620 per bottle

MONKEY SHOULDER

30 per shot | 440 per bottle

JAMESON

26 per shot | 400 per bottle

MAKER'S MARK

33 per shot | 490 per bottle

TEQUILA

JOSE CUERVO GOLD

25 per shot | 308 per bottle

VERMOUTH

MARTINI BIANCO / DRY / ROSSO

25 per shot



El Cerdo
"nose to tail cooking"



HOUSE SIGNATURE

COCHINILLO AL ESTILO SEGOVIANO SLOW-ROASTED SUCKLING PIG

raised at our Penang farm, fed with only
Wheat, Soy and Maize. **100% ORGANIC.**

Served with roasted baby potatoes and house salad

Quarter Piglet
RM188 for 2 person

Half Piglet
RM288 for 3 - 4 person

Whole Piglet
RM528 for 6 - 8 person



All prices are in Ringgit Malaysia, subject to 10% service charge and 6% service tax