

## TAPAS

### Small Plates, Big Flavour !

- ALBONDIGAS IBÉRICO** 32  
spanish ibérico meatballs toasted with homemade tomato sauce and fresh herbs
- GAMBAS CON BACON** 36  
tiger prawns wrapped with bacon and aioli
- GAMBAS AL AJILLO** 35  
sautéed prawns with olive oil, garlic and chilli
- CALAMARES A LA ROMANA** 32  
deep fried squids with aioli
- CALAMARES A LA PLANCHA** 36  
grilled squids with garlic and parsley sauce
- FRITO DE QUESO MANCHEGO CON JAMÓN SERRANO** 32  
crispy breaded manchego cheese and serrano ham served with house tomato jam
- CHORIZO AL VINO** 30  
spanish semi-cured chorizos braised in garlic and red wine
-  **CHAMPINONES AL AJILLO** 25  
sautéed mushrooms with garlic and olive oil
- CROQUETAS DE JAMON IBÉRICO** 28  
spanish ibérico ham croquettes
-  **AGUACATE BRUSCHETTA** 22  
bruschetta with avocado

## WARM APPETISER

- BACON "BOQUERONES"** 38  
fried bacon rolls filled with white wine marinated anchovies served with tartar sauce
- CREAMY MUSHROOM SOUP** 32  
with herbs and pig tail meat
- LENTIL VEGETABLE SOUP** 32  
with wiener sausages
- TOMATO SEAFOOD CREAM** 32  
homemade cream of tomato with Fresh King Prawns, Squid, Scallop & croutons
- MINI SAUSAGE SKEWER** 32  
served with sauerkraut
- "ONE PLATE OF 4 DIFFERENT MINI SAUSAGES"** 35  
farmer, thuringer, german pepper, spicy lyonner served with sauerkraut
-  **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 iberian pig served with rock melon balls and garden greens  
80 for half portion | 128 for full portion


**JAMÓN SERRANO**  
spanish air dried cured ham served with rock melon and garden greens  
58 for half portion | 98 for full portion

**SPANISH HAM PLATTER**  
a beautiful cold platter of serrano and ibérico hams, selection of chorizos, goat's cheese, melons and olives  
69 for 1-2 persons | 118 for 3-4 persons

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

**CAESAR'S SALAD** 38  
romaine lettuce, bacon, ciabatta croutons with garlic anchovy dressing and 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** 38   
tossed with cucumber cubes and crumbled feta cheese with 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


*El Cerdo*  
"nose to tail eating"

# FOOD MENU



## MAIN DISHES

 **"COCHINILLO AL ESTILO SEGOVIANO"**  
Slow-Roasted Suckling Pig served with roasted baby potatoes and house salad  
half piglet - 288 for 3-4 persons  
whole piglet - 508 for 6-8 persons

 **GRILLED PORK SHOULDER STEAK** 68  
marinated for 48 hours in paprika, herbs, onions and garlic served with jalapeno and smoked paprika sauce

**CRISPY PORK KNUCKLE** 112 for 2-3 persons  
(please allow us 30 minutes of preparation time)  
served with mashed potato, sauerkraut, apple sauce and mustard beer sauce

**PORK PAPRIKA GOULASH** 72  
szegediner style pork stew served with wine sauerkraut, mashed potato and seasonal vegetables. a german classic that is wholesome and heartwarming

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

 **OMNI MEAT STEAK** 48  
succulent, juicy, tender, 100% plant-based served with seasonal vegetables, potatoes and mushroom sauce


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


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

## SAUSAGE GALORE

**SAUSAGE PLATTER** 108 for 3-4 persons  
with farmer sausage, smoked sausage, emmentaler sausages, mini thuringer sausages, and sausages wrapped in bacon

**THURINGER ROSTBRATWURST** 42  
served with sauerkraut and mashed potato


 **EL CERDO'S FARMER SAUSAGES** 45  
served with sauerkraut and mashed potato

 **SPANISH IBÉRICO SAUSAGE** 48  
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

## PAELLA

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

**MOUNTAIN PAELLA** 125   
bacon, chicken slices, fresh assorted mushroom, chicken sausages, and semi-cured chorizos

**PAELLA CON MARISCOS** 138  
king tiger prawns, squid and scallops

**PAELLA TRADITIONAL MIXTA** 128  
seafood, chicken and spanish pork

**PAELLA ARROZ NEGRO** 108  
spanish bomba rice, squid and squid ink

**ORGANIC DUCK PAELLA "CON PATA"** 125  
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** 75  
served with green apple-almond salad and baked german potato pancake

**GREEN SALSA BABY BACK RIBS** 75  
glazed with coriander mint salsa served with green apple-almond salad and baked german potato pancake

**OVEN ROASTED SPANISH IBÉRICO SPARE RIBS** 118   
served with pineapple & apple sauce

**GUINNESS IBÉRICO RIBS** 135   
slow cooked ibérico spare ribs with guinness stout, served with mashed potato and onion fritters

**HICKORY SMOKED IBERICO SOFT RIBS** 88  
Iberico pork ribs served with BBQ sauce, seasonal vegetable and mashed potato

 Vegetarian  Signature  Special

## SCHNITZEL

**SCHNITZEL "GERMAN STYLE" 58**  
breaded pork loin, fried in clarified butter,  
served with Potato Salad & Mixed Berries

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

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


## PASTA

 **EL CERDO PASTA 52**  
spaghetti aglio olio with crispy serrano ham  
served with grilled pork shoulder steak

**SPAGHETTI WITH  
SPANISH IBÉRICO MEATBALLS 58**  
in a rich tomato sauce

**SEAFOOD SPAGHETTI 53**  
tossed in lobster cream

**PORK BELLY FETTUCCINE 48**  
cooked with red wine and smoked bacon

 **VEGETARIAN SPAGHETTI BOLOGNESE 38**  
meat free, prepared with plant-based "Omni-Meat"

## BEEF

**CERTIFIED AUSTRALIAN ANGUS SIRLOIN 168**  
Sirloin (300g) accompanied with herb butter,  
fried onions, crispy bacon strips, garden greens and  
choice of french fries or mashed potato

**HUNGARIAN WAGYU BEEF GOULASH 88**  
tender beef cubes in a traditional  
hungarian style sauce, served with  
mashed potato and seasonal vegetable

## ELEGANT COLD TEA

**COOLER SUNSET DREAM 18**  
energises, lower cholesterol levels

**LOVE AT THE FIRST TRY 18**  
distinctive, exceptional, mellow and soft

**ROMANCE D'ETRANGER 28**  
cooler sunset dream tea + white wine

## BEERS

**TIGER DRAUGHT 16 Glass**

**HEINEKEN DRAUGHT 18 Glass**

**EDELWEISS DRAUGHT 18 Glass**

**HOEGAARDEN (330ml) 28**

## NON ALCOHOLIC

**Cold Pressed 100% Fruit Juices by Jussu™ 18**  
**ANTIOXIDANTS**  
pink lady apple, passion fruit

**DETOX**  
apple, spinach, passion fruit, kale

**HEART HEALTH**  
carot, apple, beetroot, lemon, ginger

**IMMUNITY**  
carrot, apple, passion fruit

**ANTI-INFLAMMATORY**  
pink lady apple, strawberry

**FEVER TREE 16**  
ginger ale | indian tonic | soda water

**SOFT DRINKS 13**  
coke | coke zero | sprite | ginger ale |  
tonic water | soda water

**DILMAH GOURMET LEAFTEA 15**  
earl grey | darjeeling | camomile |  
green tea | english breakfast | peppermint |  
oolong | ginger honey | berry sensation

**BOTTLED WATER**  
san pellegrino (sparkling) OR panna (still)  
big 28 | small 19  
mineral water (small) 6.<sup>50</sup>

## SANGRIA

38 per glass | 72 per 500ml | 130 per 1 litre jug

**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

**WHITE WINE PEAR SANGRIA**  
spanish white wine, gin, licor 43,  
peach schnapps, lemon juice, pear punch

## PREMIUM HOUSE RED WINE

150ml - RM48 | 500ml - RM158 | 750ml - RM238  
M. Chapoutier Les Vignes De Bila Haut | France  
Peccavi "No Regrets" Cabernet Merlot | Australia

## SELECTED HOUSE WINE

150ml - RM35 | 500ml - RM128 | 750ml - RM188

### WHITE

Sartori Pinot Grigio '22 | Italy  
Ederra Verdejo DO Rueda '21 | Spain  
M. Chapoutier Marius Blanc '22 | France  
Churchview Silverleaf Semillon Sauvignon Blanc '22 | Australia

### RED

Le Pigole Montepulciano D'Abruzzo '21 | Italy  
Bach Vina Extrisimo Tinto DO '21 | Spain  
Deakin Estate Cabernet Sauvignon '21 | Australia  
Churchview Shiraz '22 | 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

## SPIRITS & LIQUEURS

### COGNAC / BRANDY

**HENNESSY VSOP**  
36 per shot | 588 per bottle

**CASAJUANA SOLERA GRAN  
RESERVA 100 ANOS**  
108 per shot

### 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

\*kindly refer to our whisky list for more

### TEQUILA

**JOSE CUERVO GOLD**  
25 per shot | 308 per bottle

### VERMOUTH

**MARTINI BIANCO / DRY / ROSSO**  
25 per shot

Complimentary Valet Parking at VIDA, Bukit Ceylon ONLY  
from 6PM onwards with a minimum spend of RM100/car.

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.

SCAN HERE  
for more beverage selections:



# THE SWEET ENDING

## HOME MADE TIRAMISU

with touch of mango sauce 32

## CHEESE PLATTER

camembert domaine d'Antignac au lait cru, spanish manchego, san simon & gorgonzola served with pumpernickel grapes, crackers, walnuts & dried apricots 68

## CHURROS CON CHOCOLATE 35

## RUM & RAISIN PANCAKE

### "KAISERSCHMARRN"

(please allow us to have 15 minutes of preparation time) 48

## IRISH CREAM COFFEE MUD PIE

serve with vanilla ice cream and toasted pecan

32 for a slice | 88 for whole cake (500g)

## HOME-BAKED CHEESE CAKE

berries compote and vanilla ice cream

32 for a slice | 88 for whole cake (500g)

## WERNER'S SPECIAL

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

## ANDREAS SPECIAL

### "A DREAM IN CHOCOLATE"

vanilla ice cream, milk chocolate mousse, chocolate crumble, banana in passion fruit and pear in red wine 36

## HOME MADE ICE CREAM

vanilla | dark chocolate | pistachio | rum and raisin 18 per serving

## HOME MADE SORBET

mango | raspberry 18 per serving

## COFFEE OR TEA ANYONE?

BREWED COFFEE 13  
SINGLE ESPRESSO 13  
DOUBLE ESPRESSO 15  
SINGLE MACCHIATO 13  
DOUBLE MACCHIATO 15  
RISTRETTO 15  
CAPPUCCINO 15  
MOCHA 15  
AMERICANO 15

CAFFE LATTE 15  
HOT CHOCOLATE 15  
IRISH COFFEE 33  
with Irish Whiskey  
BAILEY'S COFFEE 33  
with Bailey's Irish Cream  
CALYPSO COFFEE 33  
with Kahlua and Rum  
ITALIAN CLASSICO 33  
with Amaretto  
BELGIUM COFFEE 33  
with Mandarin Napoleon

## THE DIGESTIVES

JAGERMEISTER  
german for hunter master  
with 56 herbs (35%) 25  
VACCARI, SAMBUCA  
italian anis (40%) 25  
EL CERDO SPECIAL  
spirit, wine and juices (22%) 22

COEUR DE LION,  
CHRISTIAN DROUIN  
CALVADOS  
apple brandy (40%) 27  
BANFI GRAPPA DI  
BRUNELLO  
soul of the grape (45%) 31