

TAPAS

Small Plates, Big Flavour !

ALBONDIGAS IBÉRICO 29
spanish ibérico meatballs toasted with
homemade tomato sauce and fresh herbs

GAMBAS CON BACON 30
tiger prawns wrapped with bacon and aioli

GAMBAS AL AJILLO 28
sautéed prawns with olive oil, garlic and chilli

CALAMARES A LA ROMANA 25
deep fried squids with aioli

CALAMARES A LA PLANCHA 25
grilled 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

 **CHAMPINONES AL AJILLO** 22
sautéed mushrooms with garlic and olive oil

CROQUETAS DE JAMON IBÉRICO 24
spanish ibérico ham croquettes

 **AGUACATE BRUSCHETTA** 20
bruschetta with avocado

WARM APPETISER

BACON "BOQUERONES" 36
fried bacon rolls filled with
white wine marinated anchovies
served with tartar sauce

CREAMY MUSHROOM SOUP 28
with herbs and pig tail meat

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"** 32
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

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 iberian pig
served with rock melon balls and garden greens
75 for half portion | 118 for full portion

JAMÓN SERRANO
spanish air dried cured ham
served with rock melon and garden greens
45 for half portion | 65 for full portion

SPANISH HAM PLATTER
a beautiful cold platter of serrano and
ibérico hams, selection of chorizos,
goat's cheese, melons and olives
63 for 1-2 persons | 106 for 3-4 persons

PRAWN COCKTAIL 40
prawns & shrimps mingle on a bed
of black olives and quail egg in a
brandied cocktail sauce

CAESAR'S SALAD 36
romaine lettuce, bacon, ciabatta croutons
with garlic anchovy dressing and
parmesan cheese

 **GREEK SALAD** 36
cherry tomatoes, crisp cucumber,
red onion, green pepper, feta cheese
and olives with lime vinaigrette

 **MOMOTARO TOMATO &
WATERMELON SALAD** 36
tossed with cucumber cubes
and crumbled goat cheese with
caper mustard dressing

IRISH PREMIUM (IRELAND)
6pcs 88 | 12pcs 175

GALLAGHER OYSTERS (IRELAND)
6pcs 148 | 12pcs 295

***LOVE OUR COMPLIMENTARY PÂTÉ?
TAKE IT HOME!**

PORK RILETTE OR PORK LIVER PÂTÉ 28
200 gram served with freshly baked rustico baguette

Join our


**WERNER'S
PRIVILEGE**



RM25

**INSTANT CASH REBATE TODAY &
10% Cashback for your next visit.**

MAIN DISHES

 **GRILLED PORK SHOULDER STEAK** 64
marinated for 48 hours in paprika,
herbs, onions and garlic
served with jalapeno and smoked paprika sauce

CRISPY PORK KNUCKLE
106 for 2-3 persons
served with potato dumplings, sauerkraut,
apple sauce and mustard beer sauce

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

PORK PAPRIKA GOULASH 68
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

SAUSAGE GALORE

SAUSAGE PLATTER 98 for 3-4 persons
with farmer sausage, smoked sausage,
ibérico 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 42
served with sauerkraut and 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

PAELLA


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

MOUNTAIN PAELLA 103 
bacon, chicken slices, fresh assorted mushroom,
chicken sausages, and semi-cured chorizos

PAELLA CON MARISCOS 110
king tiger prawns, squid and scallops

PAELLA TRADITIONAL MIXTA 103
seafood, chicken and spanish pork

PAELLA ARROZ NEGRO 98
spanish bomba rice, squid and squid ink

 **VEGETARIAN PAELLA** 78
our "meat-free" signature prepared with
zucchini, eggplant, assorted mushrooms,
capsicum and green peas


***RECOMMENDATION: ROYAL PAELLA
- ADD ON AMONTILLADO SHERRY 19**

HOUSE SPECIAL RIBS

SPICY BABY BACK RIBS 71
served with green apple-almond salad
and baked rosemary potatoes

GREEN SALSA BABY BACK RIBS 71
glazed with coriander mint salsa served with
green apple-almond salad and baked rosemary potatoes

**OVEN ROASTED
SPANISH IBÉRICO SPARE RIBS** 108 
served with pineapple & apple sauce

 **GUINNESS IBÉRICO RIBS** 128
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

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

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 49
spaghetti aglio olio with crispy serrano ham
served with grilled pork shoulder steak

SPAGHETTI WITH
SPANISH IBÉRICO MEATBALLS 51
in a rich tomato sauce

SEAFOOD SPAGHETTI 53
tossed in lobster cream

PORK BELLY FETTUCCINE 45
cooked with red wine and smoked bacon

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

BEEF

CERTIFIED AUSTRALIAN ANGUS SIRLOIN 125
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 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

BEERS

TIGER DRAUGHT 16 Glass

EDELWEISS 18 Glass

PAULANER NATURTRUB DRAUGHT
(GERMAN) 28 Glass

HOEGAARDEN (330ml) 28

NON ALCOHOLIC

FRESHLY SQUEEZED FRUIT JUICE 15
starfruit (seasonal only) | apple | orange |
carrot | lemon | lime | watermelon

FEVER TREE 16
madagascan cola | ginger ale |
indian tonic | soda water

SOFT DRINKS 13
coke | coke light | sprite | ginger ale |
tonic water | soda water | bitter lemon

DILMAH GOURMET LEAF TEA 12
earl grey | darjeeling | camomile |
green tea | english breakfast | peppermint |
oolong | ginger honey |
acai berry pomegranate & vanilla

BOTTLED WATER
san pellegrino (sparkling) OR panna (still)
big 23 | small 15
mineral water (small) 5.⁵⁰

SANGRIA

32 per glass | 64 500ml | 118 per 1 litre jug

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 - RM52 | 500ml - RM104 | 750ml - RM155

WHITE

Sartori Pinot Grigio '17 | Italy

Carlos Serres Viura Tempranillo Blanco '17 | Spain

Wirra Wirra Adelaide Chardonnay '17 | Australia

Stanley Estate Apopo Sauvignon Blanc '16 | New Zealand

RED

Le Pigole Montepulciano D'Abruzzo '17 | Italy

Carlos Serres Tempranillo '17 | Spain

Deakin Estate Cabernet Merlot '18 | Australia

Churchview Shiraz '17 | Australia

SPARKLING WINE

150ml - RM46 | 750ml - RM230

Anna de Codorniu Blanc de Blanc Cava NV | Spain

SWEET WINE

125ml - RM68 | 375ml - RM199

M.Chapoutier Muscat de Beaumes de Venise, Muscat 375ML | France

PORT WINE

60ml - RM35 | 100ml - RM53

Dow's Fine Ruby | Portugal

SPIRITS & LIQUEURS

COGNAC / BRANDY
HENNESSY VSOP
36 per shot | 488 per bottle

CASAJUANA SOLERA GRAN
RESERVA 100 ANOS
108 per shot

VODKA
ABSOLUT BLUE
25 per shot | 308 per bottle

ABSOLUT CITRON
28 per shot

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
DIPLOMATICO RESERVA EXCLUSIVA
42 per shot | 525 per bottle

KRAKEN
42 per shot | 502 per bottle

MOUNT GAY BLACK BARREL RUM
38 per shot | 448 per bottle

WHISKY
MACALLAN 12YO SHERRY OAK CASK
42 per shot | 620 per bottle

MONKEY SHOULDER
41 per shot | 583 per bottle

JAMESON
24 per shot | 370 per bottle

MAKER'S MARK
33 per shot | 490 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.

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SCAN HERE
for more beverage selections:

El Cerrito
"nose to tail eating"

SET MENUS

GOLDEN FORTUNE

4 PERSON / RM528++ SIGNATURES

CAESAR'S SALAD

romaine lettuce, bacon, ciabatta croutons
with garlic anchovy dressing and parmesan cheese

JAMÓN SERRANO (HALF PORTION)

spanish air dried cured ham
served with rock melon and garden greens

OVEN ROASTED SPANISH IBÉRICO SPARE RIBS

served with pineapple salsa

"COCHINILLO AL ESTILO SEGOVIANO"

SLOW-ROASTED SUCKLING PIG

served with roasted baby potatoes and house salad

PAELLA ARROZ NEGRO

spanish bomba rice, baby squid and squid ink

WERNER'S SPECIAL

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

El Cerrito
"nose to tail eating"

JOYFUL REUNION

8 - 10 PERSON / RMI,358++

MOMOTARO TOMATO & WATERMELON SALAD

tossed with cucumber cubes and
crumbled goat cheese with caper mustard dressing

SPANISH HAM PLATTER (FULL PORTION)

a beautiful cold platter of serrano and ibérico hams,
selection of chorizos, goat's cheese, melons and olives

GERMAN SAUSAGE PLATTER

with farmer sausage, smoked sausage, ibérico sausage,
emmentaler sausages, mini thuringer sausages,
and sausages wrapped in bacon

SPANISH RIBS PLATTER

oven roasted ibérico spare ribs,
spicy baby back ribs and green salsa babyback ribs
served with green apple-almond salad
and baked rosemary potatoes

"COCHINILLO AL ESTILO SEGOVIANO"

SLOW-ROASTED SUCKLING PIG

served with roasted baby potatoes and house salad

ROYAL PAELLA TRADITIONAL MIXTA

seafood, chicken and spanish pork
with amontillado sherry

WERNER'S SPECIAL

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



El Cerrito
"nose to tail eating"

HOUSE SIGNATURE



**COCHINILLO AL ESTILO SEGOVIANO
SLOW-ROASTED SUCKLING PIG**

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**



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COFFEE OR TEA ANYONE?

BREWED COFFEE 12
SINGLE ESPRESSO 12
DOUBLE ESPRESSO 15
SINGLE MACCHIATO 12
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

BEVERBACH
Whiskey & Coffee Liqueur,
Hardenberg Distillery -
Aged Whiskey &
Cold Brew Coffee (43%) 37

JAGERMEISTER
german for hunter master
with 56 herbs (35%) 25

VACCARI, SAMBUCA
italian anis (40%) 25

COEUR DE LION,
CHRISTIAN DROUIN
CALVADOS
apple brandy (40%) 27

EL CERDO SPECIAL
spirit, wine and juices (22%) 22

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

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 32

RUM & RAISIN PANCAKE

"KAISERSCHMARRN"

(please allow us to have 15 minutes of preparation time) 35

IRISH CREAM COFFEE MUD PIE

toasted pecan and coconut lychee sorbet

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 32

ANDREAS SPECIAL

"A DREAM IN CHOCOLATE"

vanilla ice cream, milk chocolate mousse, chocolate crumble, banana in passion fruit and pear in red wine 32

HOME MADE ICE CREAM

vanilla | dark chocolate | pistachio | rum and raisin | strawberry | banana | coconut 18 per serving

HOME MADE SORBET

mango | raspberry 18 per serving