

## 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
- LENTIL VEGETABLE SOUP 30  
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" 32  
farmer, thuringer, german pepper,  
spicy lyonner served with sauerkraut

## 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  
55 for half portion | 75 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, cos lettuce, quail egg,  
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 feta 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

*El Cerdo*  
"nose to tail eating"

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



## MAIN 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  
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  
(please allow us 30 minutes of preparation time)  
served with mashed potato, sauerkraut,  
apple sauce and mustard beer 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

-  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 98 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 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

- 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-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

Small - 33 for 2 persons | Big - 52 for 3-4 persons

## 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 158**  
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**

**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 | bitter lemon

**DILMAH GOURMET LEAF TEA 12**  
earl grey | darjeeling | camomile |  
green tea | english breakfast | peppermint |  
oolong | ginger honey | berry sensation

**BOTTLED WATER**  
san pellegrino (sparkling) OR panna (still)  
big 23 | small 15  
mineral water (small) 5.<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 | 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 '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  
Ederra Crianza DO Rioja '21 | Spain  
Deakin Estate Cabernet Sauvignon '21 | Australia  
Churchview Shiraz '22 | Australia

## SPARKLING WINE

150ml - RM50 | 750ml - RM250  
Anna de Codorniu Blanc de Blanc Cava NV | Spain

## SWEET WINE

125ml - RM78 | 375ml - RM218  
M.Chapoutier Muscat de Beames de Venise, Muscat 375ML | France

## 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**  
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**  
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 6% service tax

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 32

## 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 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 18 per serving

## HOME MADE SORBET

mango | raspberry 18 per serving

## 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