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
(please allow us 30 minutes of preparation time)
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

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

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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

HEINEKEN DRAUGHT 18 Glass

EDELWEISS 18 Glass

PAULANER NATURTRUB DRAUGHT (GERMAN) 28 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
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 | berry sensation

BOTTLED WATER
san pellegrino (sparking) 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 - RM55 | 500ml - RM110 | 750ml - RM165

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

SCAN HERE
for more beverage selections:

SPIRITS & LIQUEURS

COGNAC / BRANDY

HENNESSY VSOP
33 per shot | 490 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
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

*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

El Cerdo
"nose to tail eating"

SET MENUS

GOLDEN FORTUNE

4 PERSON / RM588++ 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

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

El Cerdo
"more to tail eating"

JOYFUL REUNION

8 - 10 PERSON / RM1,358++

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

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El Cerdo
"nose to tail eating"

WERNER'S COTTAGE
FROM OUR FARM TO YOUR PLATE

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
RM 188 for 2 person

Half Piglet
RM 288 for 3 - 4 person

Whole Piglet
RM 528 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

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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

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