

STARTERS

SALT BEEF TARTARE

Classic French Beef Tartar, Mixed Salad, Hand Cut Fries & Crispy Lavish Bread • 19

SURF & TURF CARPACCIO

Black Angus and Ahi Tuna Carpaccio, Parmesan Shavings, Toasted Pine Nuts and Truffle Mayonnaise • 32

SEARED FOIE GRAS



Winter Medley of Beetroot Puree, Caramelized Onion,Hazelnut, Brioche Bread
Orange Jam & Onion Jam • 22

VITELLO TONNATO BY SALT

Poached Bobby Veal, Tonnato Sauce, Croutons and Winter Greens, Organic Extra Virgin Olive Oil,
Orange Segments , Grapefruit & Mixed Leaves • 15

CLASSIC SHRIMP COCKTAIL



Infused Cocktail Sauce,Lettuce & Mixed Leaves • 12

SHRIMP DYNAMITE

Tempura Shrimp, Spicy, Lettuce & Dynamite Sauce • 14

SALT TUNA AND MANGO CECICHE

Fresh Coriander, Sweet Potato and Red Onion, Black Tuile • 18

CRISPY BABY CALAMARI

Zucchini Skin and Sriracha Mayonnaise • 11

SEARED SCALLOPS

Sweet and Sour Sauce, Tomato Concasse, Squid Tuile and Coriander • 15

SALADS & SOUPS

GOAT CHEESE SALAD

Cured Duck, Baby Beets, Orange Segments, Almond Crumble, Beetroot & Strawberry Sauce • 11

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Croutons, Beef Bacon, Fried Capers and Parmesan Flakes • 8
Add To Your Salad:
Half Lobster • 22 Grilled Shrimp • 7 Grilled Striploin • 10 Grilled Chicken Breast • 5

HERITAGE TOMATO AND BURRATA SALAD

Fresh Basil, Extra Virgin Olive Oil, Black Lava Salt, Mixed Leaves and Grissini • 14

GARDEN SALAD

Winter Lettuce, Jerusalem Artichoke, Asparagus, Mushrooms, Green Beans and
Lemon Tarragon Dressing • 8

SALT LOBSTER SALAD

Poached Lobster, Avocado, Baby Spinach and Cherry Tomato Confit, Citrus Dressing • 29

RUCCOLA SALAD

Ruccola Salad with Roasted Pine Nuts, Cherry Tomatoes, Avocado, Parmesan Flakes
& Balsamic Dressing • 10

LOBSTER BISQUE SOUP • 9

CLASSIC FRENCH ONION SOUP



Gruyere Croutons, Parmesan Flakes & Brioche Baguette • 6

BORLOTTI BEANS SOUP

Fried Foie Gras, Rosemary Infused Organic Olive Oil, White Beans, Onion, Garlic & Cream • 8

GO LOBSTER

3 COURSE CHEF'S LOBSTER MENU

Let The Chef Surprise you with his 3 Course Lobster Creation • 59

GRILLED CANADIAN LOBSTER

Half Lobster • 24
Full Lobster • 45

Drizzled with Jordanian Extra Virgin Olive Oil
Black Lava Salt and Lemon Zest

LOBSTER & ASPARAGUS RAVIOLI

As a Starter • 15
Main Course • 28

Lobster, Virgin Jordanian Olive Oil, Fresh Basil, Tomato Concasse
Asparagus, Garlic, Onion and Hand Grated Parmesan

LOBSTER RISOTTO



As a Starter • 16
Main Course • 28

Créamy Risotto with Lobster, White Wine, Parmesan,
Garlic & Onion

SWEET ENDINGS

Classic Crème Brûlée • 7

Double Chocolate Cake • 6

New York Cheese Cake • 5

Seasonal Fruit Cut • 5

Selection Of Ice Cream & Sorbet • 4

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.
Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary
requirements, food allergies or food intolerances and we will happily renew your dining experience.
All cooking is prepared without artificial Trans Fat.

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.
Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary
requirements, food allergies or food intolerances and we will happily renew your dining experience.
All cooking is prepared without artificial Trans Fat.



MAIN COURSES

THE STEAKHOUSE BURGER MOMENT

250g Wagyu Beef Burger, Truffle Mayonnaise, Brie Cheese
Caramelized Onions, Tomatoes, Mushrooms, Homemade Pickles
and Hand Cut Fries • **25**

SLOW COOKED BEEF BACK RIBS

48 Hours Slow Cooked Back Ribs with Coleslaw & BBQ Sauce • **49**

VEAL SCHNITZEL

Cranberry Jam, Parsley Potato and House Salad • **21**

GOURMET BEEF BURGER

US Beef Burger, Cajun Mayonnaise
Cheddar Cheese, Onions, Tomato, Iceberg Lettuce
and Hand Cut Fries • **15**

BEEF CHEEKS

Bourguignon Style Braised Beef in Red Wine
Sautéed Mushrooms, Garlic, Potato, Carrot and
Pearl Onion Served with Hand Cut Fries & House Salad • **21**

FOR 2 OR MORE

CHATEAUBRIAND

Seasonal Vegetables
Confit Tomato
Mashed Potatoes
House Salad
Béarnaise and
Peppercorn Sauce

400g • **55**

FROM THE SEA

CHARCOALED BARBECUE OCTOPUS LEG

180g • **13**

GRILLED PRAWNS

3pc • **15**

6pc • **25**

GRILLED SEABASS FILLETS • **14**

GRILLED SALMON

230g • **24**

LAMB

NEW ZEALAND LAMB CHOPS

250g • **18**

POULTRY

BABY CHICKEN, POUSSIN CHEF'S CUT • **11**

FOR THE CARNIVORE OR FOR TWO

"TOMAHAWK" SAW-CUT BONE IN RIBEYE

1100g • **99**

PORTERHOUSE STEAK

550g • **48**

FROM THE WOOD BURNING GRILL

TENDERLOINS

BLACK ANGUS BEEF TENDERLOIN

150g • **23** 200g • **29** 400g • **52**

SUPER PRIME TENDERLOIN

200g • **33**

KIWAMI WAGYU MB 9 TENDERLOIN

200g • **69** 400g • **125**

STRIP LOINS

BLACK ANGUS NEW YORK STRIP

150g • **16** 300g • **30**

WAGYU RED MB5 NEW YORK STRIP

300g • **48**

RIBEYES

BLACK ANGUS RIBEYE

300g • **22**

SUPER PRIME RIBEYE

300g • **36**

KIWAMI WAGYU MB 9+ RIBEYE

250g • **65**

SIDE DISHES

• SALT Signature Triple Cooked Fries • **3**

• French Fries • **3**

• Mashed Potatoes • **3**

• Mashed Potatoe with Gruyere Cheese • **5**

• Baked Potato with Sour Cream & Chives • **3**

• Rice Pilaf • **3**

• Mediterranean Vegetables with Goat Cheese • **3**

• Grilled Vegetables • **3**

• Creamed Spinach • **3**

• Sautéed Mushrooms • **3**

• Fried Onions • **3**

• Grilled Green Asparagus • **6**

SAUCE

• Béarnaise Sauce

• Maltaise Sauce

• SALT House BBQ Sauce

• Green Peppercorn Sauce

• Mushroom Sauce

• Café De Paris Butter

• SALT Chimichurri Sauce

All prices are in Jordanian Dinar. Subject to 5% Service Charge and 8% Sales Tax.

Allow us to fulfill your every need, want and desire. Simply let us know of any special dietary requirements, food allergies or food intolerances and we will happily renew your dining experience.

All cooking is prepared without artificial Trans Fat.