



SALT

STEAK HOUSE

SALADS

HEARTY KALE

Sliced green apples, dates, avocado chunks, toasted pecan nuts,
maple balsamic di modena dressing • 10

CAESAR CARDINI

Baby gem lettuce, parmesan dip, garlic chips, caper berries,
herb marinated anchovies, crispy sourdough croutons, olive oil • 11

ARTISANAL BURRATA

Fresh burrata cheese, cherry tomatoes,
caramelised seasonal fruits, olive oil • 14

APPETISERS

CAMPANIA TORTELLINI

Provolone cheese, citrus honey, butter sage sauce • 12

CHARGRILLED BEEF BONE MARROW

Pear & sausage confit, pickled beets, sourdough crackers • 12

GOLDEN FRIED JUMBO SHRIMPS

Shrimp tempura, sriracha sauce • 15



BRITISH CHANNEL SEA SCALLOPS

À la minute glazed, wild mushroom stew, truffle ice cream,
mushroom caramel sauce • 18

KATSU SANDO

US super prime beef tenderloin, buttered toast bread,
truffle-infused mayonnaise, hand-cut potato chips • 23

SOUPS

CLASSIC FRENCH ONION SOUP

Caramelised onions, melted gruyere cheese, crunchy croutons • 7

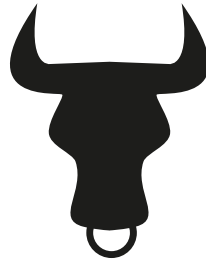


LOBSTER BISQUE

Creamy Canadian lobster bisque, diced roasted vegetables,
tarragon oil • 14

All prices are in Jordanian dinar, subject to service charge & sales tax.
Dear guest, if you have any allergies, kindly advise the restaurant manager for assistance.

✦ SALT signature dishes ✦ Contains alcohol



SALT STEAKHOUSE

RAW COLLECTION

NORWEGIAN SALMON CEVICHE

Fresh lime marinated salmon, burnt pineapples, avocado mousse, tamarind sauce, olive oil • 14

FINE DE CLAIRE OYSTERS • 5 PIECES

Your choice of
Freshly shucked lemon, shallot vinaigrette
or
Spinach wrapped, golden glazed • 24

BLACK ANGUS BEEF TARTARE

Hand-cut US black angus beef tenderloin,
chopped shallots, tartare sauce • 17

VENISON TENDERLOIN CARPACCIO

Thinly-sliced pressed venison tenderloin,
black garlic aioli, apple purée • 13

US PRIME BEEF CARPACCIO

Thinly-sliced US super prime beef tenderloin,
grated pecorino, tonnato dip • 17

GREEN HAVEN

PLANT-BASED BURGER

Deep fried vegan patty, moist giant pickles,
home-made burger sesame bun • 15

CAJUN CAULIFLOWER STEAK

Oven-roasted golden cauliflower,
smoked paprika, beet paste dip • 16

FROM THE CHARCOAL GRILL

US GRAIN-FED SUPER PRIME BLACK ANGUS

Tenderloin

200g • 30 300g • 39

Ribeye

350g • 40

Chateaubriand

450g • 55

Tomahawk

1.3kg • 110

AUSTRALIAN GRAIN-FED BEEF WAGYU | MARBLING 5+

Tenderloin

200g • 46 300g • 55

Striploin

300g • 50

Ribeye

350g • 60

JORDANIAN GRAIN-FED BEEF WAGYU | MARBLING 7+

Striploin

300g • 80

JAPAN GRAIN-FED KIWAMI | MARBLING 9+

Tenderloin

200g • 87

Served with your choice of one accompaniment

CHEF'S SELECTION

PETITE AUSTRALIAN WAGYU STEAK

Topped with shallot sauce, crispy potato chips • 30

US BLACK ANGUS SHORT RIBS

40-Hour slow-cooked short ribs,
butter mashed potatoes, basil oil • 27

JORDANIAN LAMB LOIN

Soaked fennel juice & Oriental spices,
baked baby onions, crunchy broccoli • 23

SALMON PAPILOTE

Oven-baked wrapped salmon, sun-dried tomatoes,
asparagus, fennel, kalamata olives, sage • 21

SALT-CRUSTED SEA BASS

Baked sea bass marinated with herbs,
western ocean salt crust, sorrento lemon butter sauce • 26

LOBSTER THERMIDOR

Roasted Canadian lobster,
old grain mustard cream sauce, gruyere cheese • 24

FREE RANGE CHICKEN BALLOTINE

Slow-cooked chicken, spinach & celeriac condiments,
poultry juice • 19

DUCK "A L'ORANGE"

Pan-seared duck breast, 50 thin layers of baked potatoes,
amarena cherries, celeriac purée • 21

SALT BURGER

200g Wagyu beef burger, salt-crafted mayonnaise,
caramelised onions, bacon strips,
aged cheddar cheese, hand-cut potato chips • 21

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ACCOMPANIMENTS

- Hand-cut potato chips • 3.5
 - Mashed potato • 3.5
 - Fried sweet potato • 3.5
 - Potato & bacon • 3.5
- Truffle mashed potato • 8.5
- Sautéed seasonal vegetables • 4.5
 - Grilled asparagus • 4.5
- Sautéed mushrooms trio • 3.5
 - Creamed spinach • 3.5
- Fried blooming onions • 3.5
 - Mac & cheese • 3.5

SAUCES

- Béarnaise
- Porcini cream
- Café de Paris
- Spicy chimichurri
- Lemon butter
- Home-made barbecue
 - Shallots jus
- Black peppercorn

DESSERTS

APPLE TARTE TATIN

Puff pastry, caramel apples, walnut ice cream • 6

CALLEBAULT GRAND CRU CHOCOLATE FONDANT

Bourbon seed ice cream • 6



BABA AU RHUM

Cream chantilly, rum flavoured syrup • 6

VANILLA CRÈME BRÛLÉE

Custard base, caramelised sugar • 6

SELECTION OF ICE CREAM & SORBET • 6

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