

STARTERS

SALT BEEF TARTARE

Classic French Beef Tartar, Crispy Potato • 19

SURF & TURF CARPACCIO

Black Angus and Ahi Tuna Carpaccio, Parmesan Shavings, Toasted Pine Nuts and Truffle Mayonnaise • 22

SEARED FOIE GRAS



Winter Medley of Beetroot Puree, Caramelized Onion and Hazelnut, Brioche Bread • 22

VITELLO TONNATO BY SALT

Poached Bobby Veal, Tonnato Sauce, Croutons and Winter Greens, Organic Extra Virgin Olive Oil • 15

CLASSIC SHRIMP COCKTAIL



Cognac Infused Cocktail Sauce • 12

SHRIMP DYNAMITE

Tempura Shrimp, Spicy 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 and Almond Crumble • 11

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Croutons 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 and Grissini • 14

GARDEN SALAD

Winter Lettuce, Jerusalem Artichoke and Lemon Tarragon Dressing • 8

SALT LOBSTER SALAD

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

RUCCOLA SALAD

Ruicola Salad with Roasted Pine Nuts, Cherry Tomatoes, Avocado, Balsamic Dressing • 10

LOBSTER BISQUE SOUP

Anise Espuma and Baguette Chips • 9

CLASSIC FRENCH ONION SOUP



Gruyere Croutons • 6

BORLOTTI BEANS SOUP

Fried Foie Gras and Rosemary Infused Organic Olive Oil • 8

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.

FROM THE LOBSTER TANK

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 and Hand Grated Parmesan

LOBSTER RISOTTO



As a Starter • 16

Main Course • 28

Creamy Risotto with Lobster, White Wine, Parmesan and Mushrooms

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

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## MAIN COURSES

### THE STEAKHOUSE BURGER MOMENT

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

### VEAL SCHNITZEL

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

### BEEF BOURGUIGNON

Beef Cheeks Braised in Red Wine, Sautéed Mushrooms and Pearl Onion • **21**

## FOR 2 OR MORE

### CHATEAUBRIAND

Seasonal Vegetables, Confit Tomato, Mashed Potatoes, Hand Cut Fries, 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**

### BUTCHER'S CUT

### WAGYU MB7 PETITE SHOULDER

180g • **13**

## 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

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