STARTERS

SALT BEEF TARTARE
Classic French Beef Tartar, Crispy Potato - 13

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 - 13

SHRIMP DYNAMITE
Tempura Shrimp, Spicy Dynamite Sauce - 11

SALT TUNA AND MANGO CEVICHE
Fresh Coriander, Sweet Potato and Red Onion, Black Tuile - 14

CRISPY BABY CALAMARI
Zucchini Skin and Sriracha Mayonnaise - 11

SEARED SCALLOPS
Sweet and Sour Sauce, Tomato Concarse, Squid Tuile and Coriander - 15

SALADS & SOUPS

GOAT CHEESE SALAD
Cured Duck, Baby Beets, Orange Segments and Almond Crumble - 9

TRADITIONAL CAESAR SALAD
Romaine Lettuce, Caesar Dressing, Croutons and Parmesan Flakes - 7
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 - 13

GARDEN SALAD
Winter Lettuce, Jerusalem Artichoke and Lemon Tarragon Dressing - 7

SALT LOBSTER SALAD
Poached Lobster, Avocado, Baby Spinach and Cherry Tomato Confit, Citrus Dressing - 26

RUCCOLA SALAD
Rucolla Salad with Roasted Pine Nuts, Cherry Tomatoes, Avocado, Balsamic Dressing - 9

LOBSTER BISQUE SOUP
Anise Espuma and Baguette Chips - 5

CLASSIC FRENCH ONION SOUP 🥤
Gruyere Croutons - 5

BORLOTTI BEANS SOUP 🥤
Fried Foie Gras and Rosemary Infused Organic Olive Oil - 8

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 - 22  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 Concarse, Asparagus and Hand Grated Parmesan

LOBSTER RISOTTO 🥤
As a Starter - 15  Main Course - 28
Creamy Risotto, with Lobster, White Wine, Parmesan and Mushrooms

SALT STEAKHOUSE DRY-AGED COLLECTION

PORTERHOUSE

SHORT LOIN BONE IN - Aging Days 21
550g - 52

RIBEYE

BLACK ANGUS RIBEYE - Aging Days 45
350g - 35

STRIPLOIN - Aging Days 21
350g - 35

TOMAHAWK - Aging Days 21
1100g - 99

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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, Mushrooms, Homemade Pickles and Hand Cut Fries - 14

**VEAL SCHNITZEL**
Cranberry Jam, Parsley Potato and House Salad - 17

**SLOW COOKED BEEF BACK RIBS**
48 Hours Slow Cooked Back Ribs, Pepper Steak Fries, Coleslaw Salad and House BBQ Sauce - 19

**BEEF BOURGUIGNON**
Beef Cheeks Braised in Red Wine, Sautéed Mushrooms and Pearl Onion - 14

## SIDE DISHES

- SALT Signature Triple Cooked Fries - 2
- French Fries - 2
- Mashed Potatoes - 3
- Mashed Potatoes with Gruyere Cheese - 5
- Baked Potato with Sour Cream & Chives - 2
- Rice Pilaf - 2
- Mediterranean Vegetables with Goat Cheese - 3.5
- Grilled Vegetables - 2
- Creamed Spinach - 2.5
- Sautéed Mushrooms - 3.5
- Fried Onions - 2
- 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

## FROM THE SEA

**CHARCOALED BARBECUE OCTOPUS LEG**
180g - 13

**GRILLED PRAWNS**
5pc - 15
6pc - 25

**GRILLED SEABASS FILLETS** - 14

**GRILLED SALMON**
230g - 24

## FROM THE WOOD BURNING GRILL

**TENDERLOINS**

**BLACK ANGUS BEEF TENDERLOIN**
150g - 19
200g - 25
400g - 47

**SUPER PRIME TENDERLOIN**
200g - 28

**KIWAMI WAGYU MB 9 TENDERLOIN**
200g - 63
400g - 125

**STRIP LOINS**

**BLACK ANGUS NEW YORK STRIP**
150g - 10
300g - 21

**WAGYU RED MB5 NEW YORK STRIP**
300g - 37

**RIBEYES**

**BLACK ANGUS RIBEYE**
300g - 22

**SUPER PRIME RIBEYE**
300g - 36

**KIWAMI WAGYU MB 9+ RIBEYE**
250g - 60

**BUTCHER’S CUT**

**WAGYU MB7 PETITE SHOULDER**
180g - 13

**BLACK ANGUS INSIDE SKIRT**
180g - 13

## FOR 2 OR MORE

**CHATEAUBRIAND**
Seasonal Vegetables, Confit Tomato, Mashed Potatoes, Hand Cut Fries, Béarnaise and Peppercorn Sauce
400g - 50

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