



SALT

STEAK HOUSE

SALADS

GREEK POTATO SALAD

Fingerling potatoes, fresh dill, capers, feta cheese,
creamy dijonnaise • 7 🥛 🌿

WEDGE SALAD

Crispy lettuce, ranch dressing, roasted bacon, tomato,
fresh chives • 7 🥛

CAESAR CARDINI

Baby gem, parmesan mayonnaise dressing, garlic confit,
olive oil, sourdough croutons • 12 🥛 🌿

GOAT CHEESE SALAD

Goat cheese on honeycomb tuile, beets sous vide,
pollen seeds • 14 🥛 🌿

ARTISANAL BURRATA

Fresh burrata cheese, tomato pesto, olive oil,
roast pine nuts • 15 🥛 🌿 🥜

APPETISERS

TRUFFLE MUSHROOM ORZO

Orzo pasta, porcini truffle paste, crème butter, parmesan cheese • 11 🥛 🌿 🍄

ORZO AU HOMARD

Poached lobster tail, lemongrass, lobster bisque, orzo pasta • 13 🥛 🌿 🍤

TORTELLINI TOSCANI

Spinach and ricotta tortellini, tomato butter emulsion, aged Parmigiano Reggiano • 13 🥛 🌿

CREVETTES CROUSTILLANTES

Crispy tempura shrimp, spicy sriracha mayonnaise • 16 🥛 🌿 🍤

KATSU SANDO DE BŒUF MB5

200g MB5+ striploin, toasted milk bread, truffle mayonnaise,
hand-cut frites • 35 🍖 🥛 🌿

POT AU HOMARD

Lobster meat, Dijon mustard béchamel, layered mille-feuille pastry • 30 🍖 🍤 🥛 🌿

SOUPS

SOUPE À L'OIGNON GRATINÉE

Caramelized onions, rich beef broth, gratinée with Gruyère cheese • 8 🥛 🌿

CREAMY MUSHROOM

Wild mushroom, cream, porcini oil • 8 🥛 🍄

LOBSTER BISQUE

Creamy fragrant lobster bisque, mirepoix • 14 🍖 🥛 🍤

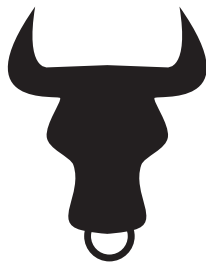
All prices are in Jordanian Dinar. Subject to Service Charge and Sales Tax.

Dear guest, if you have any allergies, please feel free to ask our restaurant manager for assistance.

All items are sourced, stored and prepared per local legislation.

Undercooked beef may increase foodborne illness risk.

🍷 SALT signature dishes 🍷 Contains alcohol 🥛 Dairy 🍄 Vegetarian 🌿 Gluten 🥜 Nuts 🌱 Sesame
🍤 Shellfish 🍖 Soya 📍 Local ingredients



SALT STEAKHOUSE

RAW COLLECTION

SALMON MOSAIC

Fresh salmon, wasabi mayonnaise, sweet fermented mango sauce, salmon caviar • 16 🍷 🥬

WAGYU BEEF TARTARE

Wagyu hand-cut beef tenderloin, shallot, tartare sauce • 19.5 🍷 🥬

BEEF CARPACCIO WITH TRUFFLE VINAIGRETTE

Thinly sliced beef carpaccio, white pecorino, truffle vinaigrette • 20 🍷 🥬

SEA CORNER

SPICY GRILLED SEA BASS

Sea bass fillet, tomato garlic, fresh basil salsa • 22

SALMON MEUNIÈRE

Salmon fillet, parmesan asparagus, béarnaise sauce • 24 🍷 🥬

GREEN HAVEN

BURGER VÉGÉTAL

Crispy vegetable patty, giant pickles, soybean mash, homemade artisan bun • 12 🥬 🌱 🍷

CAULIFLOWER STEAK

Oven roasted cauliflower, smoked paprika, beets paste • 14 🥬 🍷

JOSPER GRILL

US PRIME

Tenderloin 200g • 32 300g • 42 🍷

Ribeye 350g • 42 🍷

Chateaubriand 450g • 60 🍷

AUSTRALIAN WAGYU | MARBLING 5+

Tenderloin 200g • 50 300g • 60 🍷

Striploin 300g • 52 🍷

Ribeye 350g • 62 🍷

CHEF PLATTER

Bone marrow, petite Wagyu steak, smoked beef sausage, onion pickle • 50 🍷 🥬

KIWAMI | MARBLING 9+

Tenderloin 200g • 95 🍷 🥬

CUTS TO SHARE

Short Loin Steak 500g • 60 🍷

Tomahawk 1.3Kg • 120 🍷

PETITE WAGYU

Grilled Wagyu steak, Josper vegetables, house-made chicken jus • 28 🍷

CHEF'S SELECTION

SOUS-VIDE BABY CHICKEN

Overnight marinated baby chicken, artichoke purée, carrot heirloom • 16 🍷 🥬

PRESSED LAMB

Moist lamb shoulder, tomato fregola pasta • 22 🍷 🥬 🌱

BURGER DE LA MAISON

200g Wagyu beef patty, SALT mayonnaise, smoked cheese, sautéed mushrooms, sauerkraut, onion, hand-cut frites • 25 🍷 🥬 🌱

DUCK RAGOUT

Soft duck meat, paccheri pasta, butter black lentil • 28 🍷 🥬 🌱

70° SHORT RIB

Slow-cooked short ribs, butter mashed potatoes, basil oil • 31 🍷 🥬

CARRÉ DE VEAU RÔTI

400g veal rack, Josper-roasted vegetables, buttered mashed potatoes • 42 🍷

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ACCOMPANIMENTS

- Creamed Spinach • 4 🥛
- Whipped Potatoes • 4 🥛
- Trio of Mushrooms • 4 🥛
- Truffle Mashed Potatoes • 7 🥛
- Mac & Cheese • 4 🥛🌿
- Grilled Asparagus • 5 🥛
- Fried Sweet Potatoes • 4 🌿
- Hand-cut Fries • 4 🌿

SAUCES

- Béarnaise 🥛
- Porcini Cream Sauce 🥛
- Café de Paris 🥛
- Spicy Chimichurri
- Lemon Butter 🥛🌿
- Homemade BBQ 🥛🌿🔪

DESSERTS

MILLE-FEUILLE NAPOLEON

Caramel sauce, flaky layers of delicate mille-feuille,
vanilla ice cream • 7 🍷🥛🌿

NEW YORK CHEESECAKE

Berry coulis, creamy filling, baked in a cookie crust • 7 🥛🌿🍷

CHOCOLATE FONDANT

Warm chocolate cake with a soft center,
vanilla ice cream • 7 🥛🌿

APPLE PIE

Puff pastry, apple nut, cinnamon, crumble,
vanilla bean ice cream • 8 🥛🌿🍷

VANILLA CRÈME BRÛLÉE

Custard base, caramelized sugar • 7 🥛

BAKED ALASKA

Coconut ice cream, mango ice cream, chocolate ice cream • 8 🍷🥛🌿🍷

SEASONAL SORBET • 4

ASSORTMENT OF DESSERTS • 30

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