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SALT

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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 prawns, spicy sriracha emulsion •16 🍷🌾🦞

### KATSU SANDO DE BŒUF MB5

2200g MB5+ striploin, toasted milk bread, truffle mayonnaise,  
hand-cut pommes 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 🍷🦞🍷🦞

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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, soy bean purée, 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 ENTRECÔTE 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 pommes 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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