



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 🍷 🌿 🍄

LOBSTER ORZO

Lobster tail, lemon gras, lobster bisque, crème butter, parmesan cheese • 13 🍷 🌿 🍄 🦞

TUSCAN TORTELLINI

Spinach ricotta cheese, tomato butter, aged parmesan • 13 🍷 🌿

GOLDEN FRIED SHRIMPS

Shrimp tempura, spicy sriracha sauce • 16 🍷 🌿 🦞

KATSU SANDO

Wagyu beef, toast bread, truffle mayonnaise, hand-cut fries • 20 🍷 🌿 🦞

LOBSTER POT

Lobster meat, mustard béchamel, dijon mustard • 30 🍷 🦞 🌿 🍄

SOUPS

ONION

Caramelized onion, gruyere cheese • 8 🍷 🌿

CREAMY MUSHROOM

Wild mushroom, cream, porcini oil • 8 🍷 🍄

LOBSTER BISQUE

Creamy fragrant lobster bisque, mirepoix • 14 🍷 🦞 🌿 🍄

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Dear guest, if you have any allergies, kindly advise the restaurant manager for assistance.
Undercooked beef may increase foodborne illness risk.



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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

VEGAN BURGER

Deep fried mashed vegetables, moist giant pickles, homemade bread • 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 STEAK

Potato & tomato confit, entrecôte sauce • 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 🍷 🌿

SALT BURGER

200g Wagyu beef burger, SALT mayonnaise, hand-cut fries, onion pickles, crispy lettuce, smoked cheese • 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 🍷 🌿

VEAL RACK

400g veal rack, butter 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 ce 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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