



## STARTERS

<b>ICEBERG SALAD</b> (V)(VE)(DF)	8
Iceberg Lettuce, Heirloom Beets, Herbed Mustard Dressing, Melba Toast Noire	
<b>Z</b> <b>ZENITH SALAD</b> (NF)	13
Charcoal Gem Lettuce, Smoked Duck Breast Asparagus, Cherry Tomato Parmesan, Baby Leaves, Zenith Dressing	
<b>CRISP CUCUMBER SALAD</b> (NF)(DF)(V)	9
English Cucumber, Crispy Noodles, Sesame Dressing, Red Cabbage, Radish	
<b>MISO SALAD</b> (DF)(V)(ALC)	13
Red Cabbage, Kale, Avocado, Edamame, Peas, Baby Corn, Miso Dressing	
<b>SMOKED BURRATA</b> (V)	14
Heritage Tomato, Herbs, Ground Cherry, Kalamata Olives	
<b>DIVER SCALLOPS</b> (NF)	16
Searred Scallops, Carrots Puree, Brussels Sprout, Charcoal Tuile, EVOO	
<b>CHILI SHRIMPS</b> (DF)	14
Barbequed Shrimps, Herbs, Nori, Sour Dough, Smoked, Aioli, Chili Oil	
<b>CHIX TAMALES</b> (NF)	15
Shredded Chicken Wrapped in Banana Leaves, Baby Corn, Coriander Cheddar Cheese, Pico de Gallo	
<b>BRAISED LEEKS A LA CRÈME</b> (NF)(V)	12
Pan Braised Leeks, Parmesan Foam, Butter, Mixed Leaves, Tuile	
<b>TRUFFLED RISONI</b> (NF)(V)	18
Whole Wheat Pasta, Ricotta Crumble, Herbs, Cured Egg	

## ASIAN MARKET

<b>SHRIMPS GYOZA</b> (DF)(NF)	18
Asian Dumplings Stuffed with Shrimps, Edamame, Barbequed Soy	
<b>CHARCOALED KOREAN EGGPLANT</b> (VE)(V)(DF)(NF)	12
Jospere Eggplant, Asparagus, Mushrooms, Sesame, Spicy Yakiniku	
<b>Z</b> <b>CRISPY SALMON POKE</b> (DF)	13
Avocado, Edamame, Spelt, Radish Salmon Roe, Sesame Soy Sauce	
<b>TUNA TIRADITO</b> (ALC)(DF)(NF)	17
Miso Dressing, Blacked Crispy Tempura, Spring Onion, Red Chili	
<b>SALMON SASHIM</b> (DF)(NF)	16
Tataki Sauce, Wasabi Paste, Pickles Ginger	

## RAW BAR

<b>SEABASS CEVICHE</b> (GF)(NF)(DF)	14
Truffle Lime Aioli, Jerusalem Artichoke Chips, Chili, Baby Spinach Leaves	
<b>TRUFFLED PRIME BEEF TARTARE</b> (NF)(DF)	24
Hand Cut CAB Fillet, Fresh Truffle, Parsley Shallot, Classic Tartare Sauce	
<b>BEEF CARPACCIO</b>	19
Corn Bread, Pickled Pistachio, Heirloom Mushrooms, Tomato Chutney Deux Parmesan, Balsamic, Capers Dressing	

<b>Z</b> <b>SEAFOOD ON ICE</b> (GF)(NF)(DF)	89
Shrimps, Tiger Prawns, Octopus Black Mussels on Ice Lemon Dijonnaise, Cocktail Sauce	
<b>OYSTERS ON A HALF SHELL</b> (GF)(NF)(DF)	36
Half Dozen Gillardeau n°2 Cucumber, Mignonette, Lemon Spicy Sesame	

## MAINS

<b>JOSPERED BABY CHICKEN</b> (GF)(NF)	21
Firewood Roast Baby Chicken, Herbs, Natural Jus	
<b>JOSPERED WHOLE SEABASS</b> (GF)(NF)	26
400 gm Whole Seabass, Tomato Olives Mix, Crispy Pimientos, Jospere Lemon	
<b>SALMON</b> (GF)(NF)	24
220gm Norwegian Salmon Fillet	
<b>TIGER PRAWNS</b> (GF)(NF)	33
300gm U10 Prawns, Coal Almond Crust	
<b>MISO GLAZED BLACK COD</b> (ALC)(GF)(NF)(DF)	43
Sticky Rice, Bok Choy, Shimeji Mushroom, Wasabi Seeds	
<b>JORDANIAN SOURCED LAMB RACK</b> (NF)	23
Local Lamb Rack, Brown Lentils, Lemon, Cumin, Carrots, Natural Jus	
<b>TOFU SHIITAKE NOODLES</b> (DF)(NF)(VE)(V)	17
Glazed Soy Sauce, Tofu, Shiitake Mushroom, Cherry Tomato	
<b>QUINOA CASSOULET</b> (V)(VE)(GF)(DF)(NF)	16
Selection of Seasonal Vegetables & Tomato Harees	

## GRILL HOUSE CHART

<b>SMALL</b>	
<b>WAGYU STRIPLOIN</b> (NF)	52
300gm Wagyu Striploin, Natural Jus	
<b>Z</b> <b>OYSTER BLADE</b> (NF)	24
250gm Braised Wagyu Beef Blade, House-Made, Barbecue Glaze, Natural Jus	
<b>TENDERLOIN</b> (NF)	32
200gm Wet Aged Prime CAB Tenderloin, Natural Jus	
<b>MEDIUM</b>	
<b>Z</b> <b>SMOKED BEEF RIBS</b> (NF)	29
350gr Coffee Barbequed Wagyu Ribs, Spicy Tomato Jam, Natural Jus	
<b>ENTRECOTE</b> (NF)	37
400gm Super Prime CAB Rib Eye, Natural Jus	
<b>AGED AND SPLENDID</b>	
With your choice of one side dish	
<b>KIWAMI RIB EYE</b> (NF)	89
250gm Japanese Gold Rib Eye, Marbling Score 9+ (Natural Grains)	
<b>KIWAMI TENDERLOIN</b> (NF)	94
200gm Japanese Kiwami, Marbling Score 9+ (Natural Grains)	
<b>BUTTER AGED RIBEYE</b> (NF)	74
500gm Butter Aged Ribeye Up To 28 Days	
<b>Z</b> <b>WHISKEY BONE-IN RIBEYE</b> (ALC)(NF)	81
700gm Whiskey Aged Ribeye Up To 35 Days	
<b>DRY TOMAHAWK</b> (NF)	120
1200gm Aged Long Bone Ribeye Up To 28 Days	
<b>WASABI AGED STRIPLOIN</b> (NF)	69
400gm Wasabi Aged Wagyu Striploin Up to 21 Days	
<b>SAUCES</b>	
Roquefort	
Pink Pepper	
Porcini Mushroom	
Béarnaise	
<b>Z</b> Zenith Sauce	
Herbed Lemon Sauce	
House Barbecue	

## SIDES

<b>Z</b> <b>Rosemary Fries</b> (V)(VE)(DF)(NF)	6	<b>Z</b> <b>Lobster Mac &amp; Cheese</b> (NF)	14
<b>Corn Gratin</b> (V)(NF)	7	<b>Whipped Potato</b> (V)(GF)(NF)	6
<b>Caramelized Vegetables</b> (V)(VE)(DF)(NF)(GF)	7	<b>Mushroom Sautee</b>	8
<b>Creamy Spinach</b> (V)(NF)(GF)	8	<b>Jospere White &amp; Green asparagus</b>	10
<b>Baked Potato</b> (V)(NF)(GF)	8		

## DESSERTS

<b>SIGNATURE ASSORTMENT</b> (V)	23
Exotic Fruits, French Pastries, Ice Cream	
<b>CRYSTAL DOLCE &amp; BANANA</b> (DF)(V)	7
Crispy Puffs, Pastry Cream, Caramelized Bananas, Almond Crystals	
<b>Z</b> <b>ZENITH CHOCOLATE GOLD</b> (NF)(V)(GF)	13
Flourless Biscuits, Dark Chocolate Ganache, Chocolate Sauce, 24k Gold Leaf	
<b>PROFITEROLE DOME</b> (V)	7
Profiterole Dome, Peanut Nougat, Ice Cream White Chocolate Sauce	
<b>APPLE CRUMBLE</b> (V)	8
Cinnamon Baked Apples, Vanilla Sauce, Mixed Nuts Crumble, Vanilla Ice Cream	
<b>BUTTER SCOTH PUDDING</b> (V)(GF)	7
Smoked Brown Sugar, Cashew Nut, Crème Fraîche, Caramel Sauce	

Ask about our VEGAN dishes options  
Most of our fish are sustainably certified.

**Z** Signature Dish (V) Signature Dish (GF) Gluten Free (NF) Nuts Free (DF) Dairy Free (VE) Vegan (ALC) Contains Alcohol

All prices are in Jordanian Dinar & subject to applicable taxes.

