



STARTERS

- ICEBERG SALAD (VE)**
Iceberg Lettuce, Heirloom Beets, Herbed Mustard Dressing, Melba Toast Noire
- ZENITH SALAD (D)**
Charcoal Gem Lettuce, Smoked Duck Breast Asparagus, Cherry Tomato Parmesan, Baby Leaves, Zenith Dressing
- MISO SALAD (VE)(N)(ALC)**
Red Cabbage, Kale, Radicchio, Avocado, Edamame, Peas, Baby Corn, Miso Dressing
- SMOKED BURRATA (D)(V)(N)**
Heritage Tomato, Herbs, Ground Cherry, Kalamata Olives
- DIVER SCALLOPS (D)(G)(N)**
Seared Scallops, Coal Almond Crust, Wasabi Summer Peas, Watercress, EVOO
- CHILI SHRIMPS**
Barbequed Shrimps, Herbs, Nori, Sour Dough, Smoked, Aioli, Chili Oil
- CHIX TAMALES (D)**
Shredded Chicken Wrapped in Banana Leaves, Baby Corn, Coriander Cheddar Cheese, Pico De Gallo
- TRUFFLED RISONI (V) (D)**
Whole Wheat Pasta, Ricotta Crumble, Herbs, Cured Egg

ASIAN MARKET

- SHRIMPS GYOZA**
Asian Dumplings Stuffed with Shrimps, Edamame, Barbecued Soy
- CHARCOALED KOREAN EGGPLANT (VE)**
Jospersed Eggplant, Asparagus, Mushrooms, Sesame, Spicy Yakiniku
- Z CRISPY SALMON POKE**
Avocado, Edamame, Spelt, Radish Salmon Roe, Sesame Soy Sauce
- TUNA TIRADITO (ALC)**
Miso Dressing, Blacked Crispy Tempura, Spring Onion, Red Chili
- SALMON SASHIMI**
Tataki Sauce, Wasabi Paste, Pickles Ginger, Miso Dressing

RAW BAR

- SEABASS CEVICHE (G)**
Truffle Lime Aioli, Jerusalem Artichoke Chips, Chili, Baby Spinach Leaves
- TRUFFLED PRIME BEEF TARTARE**
Hand Cut CAB Fillet, Fresh Truffle, Parsley Shallot, Classic Tartare Sauce
- BEEF CARPACCIO (N) (D)**
Corn Bread, Pickled Pistachio, Heirloom Mushrooms, Tomato Chutney Deux Parmesan, Balsamic, Capers Dressing

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

MAINS

- JOSPERED BABY CHICKEN**
Firewood Roast Baby Chicken, Herbs, Natural Jus
- SALMON**
220gm Norwegian Salmon Fillet
- TIGER PRAWNS**
300gm U10 Prawns, Coal Almond Crust
- MISO GLAZED BLACK COD (ALC)**
Sticky Rice, Bok Choy, Shimeji Mushroom, Wasabi Seeds
- QUINOA CASSOULET (VE)**
Selection of Seasonal Vegetables & Tomato Harees
- TOFU SHIITAKE NOODLES (VE)**
Glazed Soy Sauce, Tofu, Shiitake Mushroom, Cherry Tomato

GRILL HOUSE CHART

- 8
- 13
- 13
- 13
- 15
- 14
- 15
- 18
- 18
- 12
- 12
- 17
- 16
- 14
- 24
- 19

SMALL

- WAGYU STRIPLOIN** 51
300gm Wagyu Striploin, Natural Jus
- Z OYSTER BLADE** 23
250gm Braised Wagyu Beef Blade, House-Made, Barbecue Glaze, Natural Jus
- TENDERLOIN** 31
200gm Wet Aged CAB Tenderloin, Natural Jus
- Z SMOKED BEEF RIBS** 28
350gr Barbecued Wagyu Ribs, Spicy Tomato Jam, Natural Jus
- ENTRECOTE** 36
400gm Super Prime Rib Eye, Natural Jus
- BEEF TATAKI ON STONE** 81
400gm Wet Aged CAB Tenderloin, Southern Veggies, Tataki Sauce

AGED AND SPLENDID

With your choice of one side dish

- KIWAMI RIB EYE** 87
250gm Japanese Kiwami Rib Eye, Marbling Score 9+ (Natural Grains)
- KIWAMI TENDERLOIN** 93
200gm Japanese Kiwami, Marbling Score 9+ (Natural Grains)
- BUTTER AGED RIBEYE** 72
500gm Butter Aged Ribeye Up To 28 Days
- Z WHISKEY BONE-IN RIBEYE (ALC)** 79
700gm Whiskey Aged Ribeye Up To 35 Days
- DRY TOMAHAWK** 120
1200gm Aged Long Bone Ribeye Up To 28 Days
- WASABI AGED STRIPLOIN** 67
400gm Wasabi Aged Wagyu Strip-Loin Up To 21 Days

SAUCES

- Roquefort
- Pink Pepper
- Porcini Mushroom
- Béarnaise
- Z Zenith Sauce**
- Herbed Lemon Sauce
- House Barbecue

SIDES

- Z Rosemary Fries** 6
- Corn Gratin 7
- Mushroom Pot Pie 7
- Caramelized Vegetables (VE) 7
- Creamy Spinach 8
- Z Lobster Mac & Cheese** 14
- Whipped Potato 6
- Mushroom Sautee 8
- Jospersed White & Green Asparagus (VE) 10
- Baked Potato 8

DESSERTS

- SIGNATURE ASSORTMENT (D)(N)(V)** 23
Exotic Fruits, French Pastries, Ice Cream
- SOUFFLÉ CARAMEL (D)(V)(N)** 10
Creme Anglaise, Icing Sugar
-Requires 15 Minutes Baking Time
- BUTTER SCOTH PUDDING (D)(V)(G)(N)** 7
Smoked Brown Sugar, Cashew Nut, Crème Fraîche, Caramel Sauce
- Z ZENITH CHOCOLATE GOLD (D)(V)(G)** 13
Flourless Biscuits, Dark Chocolate Ganache, Chocolate Sauce, 24k Gold Leaf
- PROFITEROLE DOME (D)(V)(N)** 7
Profiterole Dome, Peanut Nougat, Ice Cream, White Chocolate Sauce
- APPLE TART (D)(V)(N)** 7
Caramelized Granny Smith, Hazelnut Crumble, Toffee Sauce, Vanilla Ice Cream

Most of our fish are sustainably certified.

(V) Vegetarian **Z** Signature Dish (G) Gluten Free (N) Contains Nuts
(D) Contains Dairy (VE) Vegan (ALC) Contains Alcohol
All prices are in Jordanian Dinar & subject to applicable taxes

