

BURRATA, MOZZARELLA & BASIL

2 Bruschetta | Stracciatella | Tomatoes | Basil pesto | 12.5

Oxheart tomatoes | Buffalo mozzarella | Basil oil | Pine nuts | 15.5

Burrata & grilled asparagus | Pesto | Aged Balsamico | 17.5

Beef tatar | Rolled in a mozzarella sheet | Homemade tomato oil | fresh basil | 22

ANTIPASTI

Canned sardines | Crispy focaccia | Pearl onion | 13.5

Gamberi & Zucchini | Tomato-herb sauce | 19.5

Jacob's Fritto Misto | Seafood | Artichokes & Cauliflower | Lemon mayo | 19.5

Vitello Tonnato | Rosé Veal | Tuna Cream | Capers | Balsamic Jus | 19.5

Supersize prime beef filet carpaccio

Truffle cream & fresh truffle | Crispy parmesan | Arugula | 25

Surf & Turf salad | Grilled beef filet tips & prawns | Mediterranean vegetables
Garden greens | Pesto rosso | 22

TO SHARE

Classic pinsa | Sea salt & rosemary | Trio of oils: Basil | Chili | Garlic | 9.5

Pinsa with Stracciatella | 12h tomato sauce | Tomatoes | Pesto | 17.5

Pinsa with fresh truffle | Truffle cream | Parmesan & chives | 25

PASTA E BASTA

Paccheri all'Arrabbiata con burrata

12h tomato sauce | Burrata | Calabrian chili | aged parmesan | 21

Jacob's truffle pasta

Seasonal truffle & espuma | Pecorino | Parmesan crumble | 27

Spaghetti al Ragù | 24h braised Short rib Ragù | 25

Lobster Pasta

Lobster meat | fresh tagliatelle | Piquant tomato-herb sauce | 39

"Basta" – Parmigiana di Melanzane

Eggplant | Parmesan & mozzarella | Tomato sauce | Basil | Arugula | 21

PIMP YOUR PASTA

150g Beef filet +25

300g Beef filet + 45

4 Prawns + 16

1 wild-caught Gamberi (shrimp) + 9

PESCATO – FISH

Royal sea bream | Baby broccoli | Rosemary potatoes | 26

3 grilled wild-caught prawns | Herb fries | Lobster mayonnaise | 39

Turbot filet | Truffle-potato mash | Baby broccoli | Braised tomatoes | 39

MANZO – BEEF

Jacob's tagliata | Tomato & arugula salad | Balsamico jus | 25

Beef filet

Cognac-pepper cream sauce | Herb fries

or

Homemade Steakhouse butter | Rosemary potatoes

150g | 38

300g | 55

Costina di Manzo | 24h braised Short rib | Baby broccoli | Rosemary potatoes | 38

SIDES & SAUCES

Herb fries | 7

Truffle fries | 15

Rosemary potatoes | 6

Truffle-potato mash | 9

Grilled green asparagus | 9

Baby broccoli | 8

Small herb salad | 6

Focaccia breadbasket | 4.5

Lobster mayonnaise | 3.5

Lemon mayonnaise | 3.5

Aioli | 3.5

Cognac-pepper sauce | 6.5

Pesto | 4.5

Steakhouse butter | 4

Truffle mayonnaise | 5

For information on allergens and additives, please ask our team.

DOLCI - DESSERTS

Nonna's tiramisu | Mascarpone | Valrhona cocoa | Chocolate pearls | 12

+ Espresso Martini shot | 5

Sean's famous chocolate cake | Homemade vanilla ice cream

Seasonal fruits Liquid Ganache | 12

Pepe's mini cannoli | Sicilian ricotta cream | Orange zest | Pistachio | 3 pieces | 13

Homemade ice cream | Sorbet | 3.5

JACOBS HIGHLIGHTS

Spaghetti ice cream | 12

– “Spaghetttified on our cart” –

Vanilla ice cream | Choose your toppings:

Strawberry sauce

Chocolate sauce

Caramel sauce

White chocolate

Chocolate pearls

Smarties

Gummy bears

SPECIALS

Every Monday

All You Can Scampi

All you can eat prawns | crispy focaccia | 39

Moët & Chandon – Bottle 69

All you can Moët 99

Every Tuesday

Datenight @ Jacob

Two Spritz & Appetizer Étagère | 55

Every Wednesday

Amorw Amore

All you can vino | 25

Monday – Wednesday

Spaghetti Carbonara

Guanciale – Pecorino Romano | 17.5



Jacob

DOLCI DA BERE – SWEET DRINKS

Affogato | 6

Dubai affogato | 7.5

Affogato Espresso Martini | 14

Espresso Martini | 15.5

Sgroppino Jacob | Lemon sorbet | Champagne | 10

Sgroppino Jacob "Royal" | Lemon Sorbet | Champagne | 17

APERITIF RECOMMENDATIONS

Jacob's Teatime (from 2 people): Gin-Basil Spritz

Ziegler Gin | Prosecco | Basil lemonade | Lime

p. P. 14.9

Lychee Lady

Prosecco | Lychee | Elderberry

12.5

Parmigiano Martini

Parmesan infused Vodka | Dry Vermouth

Olive | Parmesan cracker

13.5

Dirty Mango

Volcan X. A. Tequila | Mango | Lime | Sprite

15.5

Lavanda Fizz

Ziegler Gin | Lavendel | Lemon | Soda

13.5

