



Jacob

Jacob – one of the most popular first names in the Mediterranean.
The region, which served as a wonderful inspiration for our
restaurant concept.

There are two interpretations for the translation:

“Jacob – May God Protect”
Blessings from above always come handy.

“Jacob – The twin who was born second.”
Our BLB restaurant is very happy about his little brother.

Frère Jacques, Frère Jacques
Are you sleeping? Are you sleeping?
|: Morning bells are ringing, :|
Ντιν, νταν, ντον. Ντιν, νταν, ντον

Achinu Jaacov, Achinu Jaacov
dormi tu? dormi tu?
|: Toca la campana, :|
Din din dan, din din dan.



When dining with us, please make sure to inform your server about your allergies
so that we can inform our kitchen. We gladly provide you with our separate allergen card.

All prices are in Euro and include VAT.

JACOB'S SHARING MENU

FROM 4 PERSONS

APPETIZERS

MEDITERRANEAN BREAD SELECTION

Avva's tzatziki / baba ghanoush / hummus

„CRISPY“

falafel / crispy eggplant fritters / crispy gyros fritters

BURRATA FROM PUGLIA

braised beets / beetroot cream / cold pressed olive oil

JERUSALEM CHICKEN

marinated & pan fried with 25 kinds of spices
cocktail tomatoes / pine nuts / pimientos / avgolemono foam

JACOB'S FRITTO

seafood / cauliflower / artichokes / pickled lemon-mayonnaise

PRIME BEEF TENDERLOIN – TRUFFLE CARPACCIO

truffle cream / freshly shaved truffle

MAIN COURSES

GRILLED OCTOPUS

pickled lemon-mayonnaise

TIM'S TRUFFLE PASTA

truffle foam / seasonal truffle / aged pecorino

JACOB'S GYROS

Avva's tzatziki / pickled onions / bruschetta / salsa

HEALTHY TRIO

sweet potato puree / supergreens / broccoli

DESSERTS

CHOCOLATE CAKE | LEMON TART | BAKLAVA-CHEESECAKE
HOMEMADE ICE CREAM

with dessert: 55 | without dessert: 49

APPETIZERS

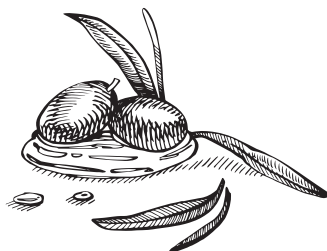
VEGETARIAN

BURRATA FROM PUGLIA braised beets / beetroot cream / cold pressed olive oil	16
HOMEMADE HUMMUS & FALAFEL pine nuts / spicy salsa (mild)	15
OVEN BAKED SWEET POTATO gratinated feta / grilled lettuce / pomegranate / peanut tahini	15
WHOLE BUTTERHEAD LETTUCE FOR TWO OR MORE... frozen yogurt dressing / chives / croutons	15

APPETIZERS

FROM THE SEA & LAND

GRILLED SALTWATER PRAWNS courgette / salsa verde	19.5
JACOB'S FRITTO seafood / cauliflower / artichokes / pickled lemon-mayonnaise	19.5
SARDINES FROM A TIN bruschetta / salsa / preserved lemons	16.5
BEEF TARTAR in parmesan cannolo / dried tomatoes & peppers / mustard cream	22
JERUSALEM CHICKEN marinated & pan fried with 25 kinds of spices / cocktail tomatoes / pine nuts pimientos / avgolemono foam	19.5
PRIME BEEF TENDERLOIN – TRUFFLE CARPACCIO truffle cream / freshly shaved truffle	25



EVERYBODY'S DARLING

SPECIAL

MOST WANTED SALAD 2023

pan fried beef tenderloin / grilled vegetables / manchego
herbs / roasted almonds / Tomami dressing

22

PIMP YOUR STARTERS

LET'S MIX IT UP!

MEDITERRANEAN BREAD SELECTION

4

AVVA'S TZATZIKI

5

BABA GHANOUSH

6

CRISPY EGGPLANT FRITTERS

3.5

CRISPY GYROS FRITTERS

3.5

SHARED APPETIZERS

A BIT OF EVERYTHING

WE ARE HAPPY TO OFFER MIXED STARTERS
FOR YOUR TABLE TO SHARE.



SOUL FOOD

WE LOVE IT



TIM'S TRUFFLE PASTA

truffle foam / seasonal truffle / aged pecorino

29

ADD 150g BEEF TENDERLOIN STEAK

+ 25

PACCHERI ALL'ARRABBIATA & BURRATA

24h tomato sauce / chili from Calabria / cocktail tomatoes

22

ADD MAMA'S MEATBALLS

+7

PARMIGIANA DI MELANZANE

eggplant / mozzarella / 24h tomato sauce / parmesan / basil / rocket

19



MAIN COURSE

FROM THE SEA

– served with smoked tomato and sweet potato puree –

GRILLED OCTOPUS

pickled lemon-mayonnaise

29

BABY CALAMARI A LA PLANCHA

salsa verde

27

CATCH OF THE DAY

baby broccoli / saffron oil

29

MAIN COURSE

FROM THE LAND

– served with superfood greens & baby broccoli –

LAMB CHOPS

port wine jus

29

BEEF TENDERLOIN STEAK

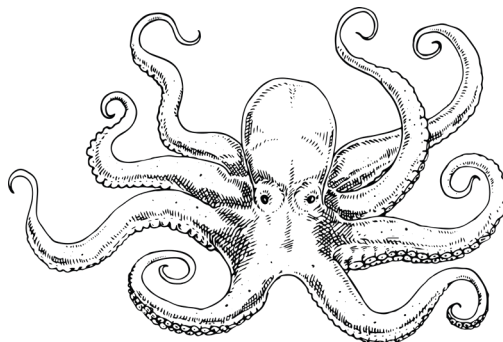
Café de Paris butter

150g 34 / 300g 55

PRIME RIBEYE-STEAK

350g / Café de Paris butter / port wine jus

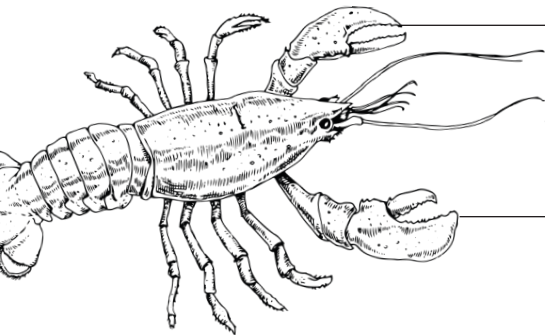
53



OUR SPECIALTIES

FROM THE SEA & LAND

OUR FISH SPECIALTY



½ GRILLED LOBSTER
fries à la Provence / crustacean mayonnaise
45



OUR MEAT SPECIALTY

JACOB'S GYROS
Avva's tzatziki / pickled onions / bruschetta / salsa
25



SIDES

CHOOSE YOUR FAVORITE

ROASTED ROSEMARY POTATOES

7

SUPERFOOD GREENS

7

ROASTED VEGETABLES

7

SWEET POTATO PUREE

7

FRIES À LA PROVENCE / HERB SALT

7

TRUFFLE FRIES / SEASONAL TRUFFLE / AGED PECORINO

15

SAUCES

JE 3.5

SALSA VERDE

TOMATO-CHILI-SALSA (MILD)

PICKLED LEMON-MAYONNAISE

CRUSTACEAN-MAYONNAISE

CAFÉ DE PARIS BUTTER

S-CHUG SAUCE (EXTRA SPICY)

TRUFFLE-MAYONNAISE

5

DESSERTS

FOR YOUR SWEET TOOTH

PROBABLY THE "BEST CHOCOLATE CAKE"

vanilla ice cream

12

LEMON TART

basil sorbet / lemon curd

12

BAKLAVA-CHEESECAKE

seasonal fruits / pistachio ice cream

12

AFFOGATO AL CAFFÈ

vanilla ice cream / espresso

6

AFFOGATO AL ESPRESSO MARTINI

vanilla ice cream / Espresso-Martini cocktail

14

EL COLONEL

lemon sorbet / Belvedere vodka

10

EL COLONEL "ROYAL"

lemon sorbet / champagne

17

ICE CREAM & SORBET

ICE ICE, BABY!

Our ice cream & sorbet is homemade.

OUR FLAVOURS

lemon, strawberry, basil sorbet & vanilla, honey, pistachio ice cream

PORTION 6

JACOB

RESTAURANT & BAR



WANT MORE?
TRY OUT OUR PARTNER RESTAURANT

BLB
BURGER LOBSTER BANK
PRANNERSTRASSE 11 – 80333 MÜNCHEN



WANT TO BE UP TO DATE?



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