

BS | **BLACK
SMOKE**
BBQ BAR ROOFTOP

EAT THIS!



After a road trip of nearly 4.500 miles and having visited 40 BBQ joints in the States, we knew it for sure: this is it!

The smell, the taste and most of all, the experience we had in several authentic restaurants of the American BBQ belt ... We had to take it with us! And so Black Smoke became the next step in our adventure. We would blend all the recently discovered American BBQ traditions with local culinary influences for a rock-your-socks-off BBQ experience at the Black Smoke restaurant.

Our pitmasters tame the flames of fire in their hell's kitchen. It's where they prepare all Yankee-style 'low and slow' BBQ dishes on wood burning smokers and all 'hot and fast' grill classics on a very unique Argentinian Parrilla grill.

The result? Mouth-watering good! Enough with the BS, just come and enjoy yourself!



CULINARY FRIENDS

The line-up of craftsmen that we call our neighbours is top notch! Their culinary influences interlard with our dishes, and yes, their drinks are easily poured. Of course, De Koninck beers run through our bar and through our meals.

But we also use meat from Luc De Laet's premium selection at The Butcher's Store.

Together with Van Tricht we refine smokey cheese that you won't believe! And Jitsk never stops to seduce us with his chocolate. Last but definitely not least: we serve a very special beer-infused sourdough bread from The Bakery.

A fine meal deserves fine material. Therefore we cut the steaks with Zwilling knives and proudly do all of our cooking in the cast iron creations of Staub and the pots and pans of Demeyere.

#spon

MENU

FIRESTARTERS

STEAMED PORK BUNS € 12,00

2 steamed buns filled with smoked 5 spice pork belly with Liefmans Yell'oh mayonnaise, pickled cucumber with red pepper and bacon-peanut crumble.

BONE MARROW LUGE € 15,00

Smoked and grilled marrow with Bulleit Bourbon lacquer, BBQ pulled beef and Wild Jo beer bread from The Bakery



Take the slide: add a shot of Bulleit bourbon [6 €] and shoot it down along the bone.

GRILLED PULPO € 17,50

Grilled octopus, served with fire roasted bell pepper hummus, Argentinian chimichurri and crispy quinoa.

BEER TIP: Triple D'anvers 8% (33 cl) € 4,30

COLD SMOKED SALMON € 13,00

Salmon cold smoked on cedar wood, with a garnish of pickled fennel, grilled citrus, tarragon and apple.

WINETIP: Los vascos Glass € 6,50 Carafe € 24 (50 cl)

Chardonnay, Casablanca Valley, Chile

THE SMOKED GOAT (V) € 12,00

Bruschetta with cherrywood-smoked Saint-Maurin goat cheese by Van Tricht. Served with micro salad and an orange-parsley dressing

OVERLOADED NACHO SHARING PLATTER FOR TWO € 18,00

Warm tortilla chips overloaded with BBQ madness consisting of pulled beef, brisket and slow smoked pork drenched in warm cheddar sauce with salsa fresca, jalapeños, avocado, coriander and sour cream. Great to share!

BEER TIP: Wild Jo 5,8% (33 cl) € 4,00

(V) Vegetarian

LOW AND SLOW BBQ SPECIALTY PLATTERS

Now we are talking, the BBQ magic is here! Low and slow BBQ is the main area of special spice mixes, various types of wood, large pieces of meat and one hell of a wood stoked smoker from the US.

All dishes below are cooked on very low temperature for an expensive amount of time, up 'till 16 hours. The result is an unparalleled smokey and juicy BBQ flavour. Makes you hungry? Pay attention to the notorious #soldout. Because of the duration of the cooking and the capacity of our smoker, these platters will be limited.

All dishes below are normally served with apple-coleslaw and pickled veggies. But you can pimp them with whatever you'd like from our selection of side dishes.

THE SMOKING CHICK € 12,50

1/2 corn chicken, rubbed in Smokey Goodness 'Cheeky Chicken' and prepared in our Yankee smoker for an unparalleled flavour.

WINETIP: Whispering Angel Chateau D'Esclans Glass € 10 .

This killer rose wine became reputedly Carafe € 38

one of the world's greatest!

STYLISH RIBS € 19,50

Full rack of ribs [700 g] from our Yankee smoker, served with jacket potato, choose your style:

- Memphis dry rub style: rubbed with Smokey Goodness 'Pig Powder' BBQ herbs
- Kansas City wet style: slathered in 'De Koninck beer infused' BBQ sauce

BEER TIP: Duvel 8,5% (33 cl) € 4,00

THE NO BULLSH#T

BEER SAUSAGE € 13,50

This very tasteful collaboration between the City Brewery's finest craftsmen: Wild Jo beer from De Koninck, the craftsmanship of Luc De Laet from The Butcher's Store and the tendency for fire from our very own Black Smoke make this a 'one of a kind' smoked and grilled 'Texas-style' sausage [200 g]

THE DOUBLE PORKER

Pulled Pork and Smoked Beer Sausage combo: 16 hours slow cooked pork shoulder from our on apple wood stoked Yankee smoker and the Black Smoke Original Wild Jo Beer Sausage crafted by The Butcher's Store.

. EAT IT SOLO (300 G) € 18,00

. VALENTINE SHARING STYLE
(2 PEOPLE, 500 G) € 24,00

'9 TO '1 TEXAS STYLE BRISKET € 24,00

A BBQ road trip inspired brisket, the one and only icon of Texan BBQ. Served according to the not so secret recipe of the legendary pit master Louis Mueller: just salt, black pepper and a whole lot of smoke [250 g]

BEER TIP: Tank 7 8,5% (25 cl) € 3,50

BLACK'S BBQ BONANZA € 29,50 P.P.

Can't decide? Have it all! 1/2 smoked chicken, full slab Kansas City wet ribs, a whole beer sausage and a royal serving of pulled pork and brisket, all on one platter to share. Served with crispy potato wedges and apple-coleslaw. You can order this for 2 people or more.

WINETIP: Barolo di Serralunga D.O.C.G. Bottle € 85,00

Fontanafredda, Nebbiolo, Piemonte, Italy (1 liter)

FROM THE WOOD FIRED PARRILLA GRILL

In the heart of Hell's Kitchen a custom built Parrilla grill breathes fire to an untameable furnace. This is where our Black Smoke pit masters work with their 'Hot and Fast' techniques: red hot grills, searing and roasting high quality steaks, chops, fish and vegetables. The flames are fed with wood and charcoal and create the true taste of grilled food that you just can't get enough of. Hell never tasted this good before.

(V) Vegetarian

RUBIA GALLEGA PICANHA STEAK

(250 G) € 20,00

A Picanha [tailpiece] of the refined Spanish Rubia Gallega breed. Grilled on our parrilla and served according to your preferences: smoked Choron sauce, pepper sauce or chimichurri.

THE BIG BASTARD, RIB ROAST STEAK

(500 GRAM) € 49,00

For the protein lover that hates to share. Rib roast of Austrian Simmenthaler from Luc de Laet's Butcher Store. Grilled on the parrilla and served with a choice of: smoked choron sauce, pepper sauce or chimichurri.

WINETIP: Malbec Glass € 6,5 Carafe € 24 (50 cl)

Malbec, Mendoza, Argentina

BLACK ABERDEEN COTE A L'OS

(2 PERSONEN, 800 G) € 60,00

From Luc De Laet's premium selection at The Butcher's Store: a double entrecote of the famous Black Aberdeen Angus breed, cooked at the bone. Grilled on our parrilla and served according to your preferences: smoked Choron sauce, pepper sauce or chimichurri.

WINETIP: Woodfired DeBortoli Bottle € 39,00

Shiraz, Heathcote, Australia

BAKED TUSCAN FISH SKILLET

Cod hot smoked on a cast iron skillet with lemon-thyme butter, flavored tomato concasse and fried basil.

WINETIP: Touraine Sauvignon Les Parcelles. Glass € 6

Sauvignon Blanc, Touraine, France. Carafe € 22 (50 cl)

WHERE'S THE BEEF? (V) € 17,00

Cauliflower cream, charred cauliflower, grilled artichoke, soy-marinated beech mushrooms, cornbread, crispy roasted hemp and buckthorn.

**BLACK SMOKE'S
SUICIDE BEEF BURGER** € 15,00

*Aberdeen Angus Bone Marrow Burger
by The Butcher's Store, apple-coleslaw,
Provolone cheese, pulled beef, pickles
and bold & beefy BBQ sauce.*

BEER TIP: Wild Jo 5,8% (33 cl) € 4,00

THE SMOKED MEXICAN (V) € 14,50

*Iceberg lettuce, corn, avocado, red onion,
tomato, black beans, crispy tortilla, cilantro,
cheddar cheese and ranch dressing.*

Disclaimer: This salad contains vegetables!

THE LOADED MEXICAN

*Smoked Mexican salad,
generously sprinkled with:*

- . PULLED PORK € 19,50
- . BBQ CHICKEN € 17,00
- . BBQ BEEF € 22,00
- . F#CK SALAD,
GIVE ME ALL THE MEAT
WITH A SIDE OF LETTUCE € 23,00



**A ROUND OF BEERS
FOR THE CHEFS** € 12,00

*Because it is f*cking hot
so close to the firepit!*

KIDS [children up to 12 years]

- NACHOS TODOS € 5
- GRILLED BEEF BURGER € 10
- HALF SLAB RIBS LACQUERED € 10
- FRIED CHICKEN WINGS € 10

Choose this two side dishes:

CRISPY POTATO WEDGES / COLD POTATO
SALAD / APPLESAUCE / APPLE COLESLAW /
FRESH SALAD

ROCKET TO THE MOON € 1
Popsicle

SIDE DISHES

COLD SIDES

APPLE COLESLAW € 3,00

MEXICAN STREET CORN SALAD € 4,00

OVEN ROASTED POTATO SALAD € 3,00
with pickles, celery, egg and parsley

CHARRED LITTLE GEM SALAD
WITH GREMOLATA, WALNUT
AND PANCETTA CRUMBLE € 3,50

HOT SIDES



BBQ BAKED BEANS € 3,50
*[USA style bean casserole
with cured meat]*

CRISPY POTATO WEDGES € 3,50
with herb salt and a fresh ranch dip

YOUNG CARROT GLACED IN LIEGEOIS
SYRUP, AHORN SYRUP AND VEAL
STOCK WITH PEANUT AND LEMON € 3,50

(V) Vegetarian

DESSERTS

THE HEART STOPPER

*Éclair filled with Bulleit Bourbon crème Suisse,
a glaze of dulce de leche and bacon-pecan crumble*

€ 9,00

CAFE LIEGEOIS BS STYLE

*Chocolate-dipped Hillbilly jar filled with mocha ice cream-esspresso slush
topped with whipped cream, salted caramel and brownie-peanut butter cup-crumble.*

€ 8,00

TWISTED COUPE COLONEL

Lime-bergamot sorbet of Jitsk and Ketel One vodka.

€ 8,50

SAY CHEESE

*'Kaasterkaas' from Rumbeke refined by Van Tricht with Liefmans Goudenband,
served with Liefmans kriek brut-fig jam and The Bakery nut bread.*

€ 8,00

BEER TIP: Liefmans Goudenband 8% (33 cl) € 4,50

AFTER DINNER COCKTAILS

Dessert is never the end! You're not done with us after your sweet sin. The night gets its proper finish in the Black Smoke Bar with after dinner cocktails, a premium selection of bourbons, whiskeys and rums on a warm bed of groovy tunes that postpone that last kiss goodnight just a little bit longer.

BLACK BULLET

*The American answer to the Irish coffee!
Bulleit Bourbon, Hazelnut liquor, Cacao liqueur and Patron XO topped with fresh whipped cream.*

€ 11,00

RUM ESPRESS(O)

*A twist on the classic Espresso Martini.
Ron Zacapa 23, Parton XO Cafe, Lazzaroni and a shot of espresso!*

€ 11,00

|BS|

BLACK SMOKE
Mechelsesteenweg 291, 2018 Antwerp
www.blacksmoke.be blacksmokeantwerpen
smoke@blacksmoke.be



All our staff is dressed by Jason Denham.
Our goal is similar:
Worship Tradition, Destroy Convention
#denhamthejeanmaker