

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 € 11,00

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

RUM ESPRESSO(O) € 11,00

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

|BS|

BLACK SMOKE
Mechelsesteenweg 291, 2018 Antwerp
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All our staff is dressed by Jason Denham.
Our goal is similar:
Worship Tradition, Destroy Convention
#denhamthejeanmaker

UK

|BS| BLACK SMOKE
BBQ BAR ROOFTOP

DINER

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!

Do you have certain dietary wishes or allergies we need to be aware of? Ask your waiter for the allergen menu. Please take a moment to inform our staff in case of high gluten intolerance.

DINER

FIRESTARTERS (V) vegetarian

THE SMOKED GOAT (V) € 12,00

Bruschetta of goat cheese, smoked on cherry wood and ash-ripened by Van Tricht cheese affineurs, with balsamic-beetroot syrup, grilled pear and macadamia nut salad and The Bakery sourdough bread.

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!

TACO EL CERDO € 11,00

Low & slow cooked pork with Black-Mex seasoning, blood orange, kohlrabi, yoghurt & black garlic mayonnaise and toasted sesame served on two tacos

GRILLED PULPO € 17,50

Grilled octopus served with pumpkin cream, green olive tapenade, toasted hazelnut and Bicky onions.

SIDE DISHES

COLD SIDES

COLESLAW € 3,00

LEBANESE TABBOULE € 4,00

LITTLE GEM € 3,50

LOW AND SLOW BBQ SPECIALTY PLATTERS

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.

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

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]

BLACK'S BBQ BONANZA € 29,50 P.P.

Can't decide? Have it all! 1/2 smoked chicken, a full slab of Kansas City wet style ribs, a whole beer sausage and a royal serving of pulled pork & brisket on a platter to share. Served with rosemary potatoes and apple coleslaw. Can be ordered for 2 people or more.

FROM THE WOOD FIRED PARRILLA GRILL

IRISH BLACK ANGUS BAVETTE STEAK (250 G) € 20,00

The Irish Angus breed is known for its juicy, tasty meat with a herbal flavor. Grilled on the parilla and served with a choice of: smoked choron sauce, pepper sauce or chimichurri.

BAKED TUSCAN FISH SKILLET € 21,00

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

SIDE DISHES



HOT SIDES

BBQ BAKED BEANS € 3,50

GRILLED CORN ON THE COB € 4,00

CRISPY POTATO WEDGES € 3,50

SALAD

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

DESSERTS

THE HEART STOPPER € 9,00

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

SKILLET COOKIE SUNDAE € 7,00

Chocolate chip cookie freshly baked on the cast iron Staub Skillet with Jitsk vanilla ice cream, chocolate sauce, mascarpone cream and Maraschino cherry.

SAY CHEESE € 8,00

Special edition black cheese made by Burg out of Hamont-Achel that has been refined exclusively for Black Smoke by Van Tricht, served with Liefmans Kriek Brut-fig jam and The Bakery sourdough bread

SMOKED AUBERGINE CAVIAR € 3,00

SWEET POTATO € 3,00