



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-wateringly good! Enough with the BS, get eating!

CULINARY FRIENDS

The line-up of craftsmen that we call our neighbors 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, Jitsk never stops to seduce us with their chocolate, and we serve a very special beer-infused sourdough bread from The Bakery. Great food calls for great tools, so we cut our steaks using only Zwilling knives and we proudly work with the cast iron creations of Staub and pans by Demeyere. #spon



Do you have certain allergies or dietary wishes we need to take into account? Ask your waiter for the allergen menu. In case of high gluten intolerance, please report this to our staff.

FOR 8 PEOPLE OR MORE WE KINDLY REQUEST YOU TO LIMIT YOUR CHOICE TO 5 DIFFERENT DISHES PER COURSE.

FIRESTARTERS

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!

JACK'S HONEY WATERMELON (V) € 15,00

A Jack Daniel's Tennessee Honey-infused watermelon, grilled on the parrilla. Served with ricotta di bufala, fried olives and sourdough crackers.

BRUNCH SPECIALS

AMERICAN BLUEBERRY PANCAKES € 12,00

American pancakes [3] with blueberry compote and vanilla-mascarpone cream

BENEDICT BASTARDS € 9,00

Toasted English muffins richly topped with poached egg, spinach and Carolina mustard hollandaise sauce and a choice from:

BBQ CHICKEN SHOARMA € 12,00

SLOW COOKED

PULLED PORK € 11,00

SMOKED FISH € 15,00

SLOW SMOKED BRISKET € 14,00

RICOTTA DI BUFALA € 16,50

SAUSAGE & EGGS € 12,00

Smoked & grilled 'Texas style' Wild Joe beer sausage by Luc De Laet from The Butcher's Store, served with 2 fried eggs, toast & BBQ baked beans. The ultimate hangover killer.

(V) Vegetarian

SUNDAY ROAST SPECIAL

Weekly changing carving meat specialty served with fitting side dishes.

Check our staff!

NEW YORK STRIP STEAK (400 GRAM) € 45,00

For the protein lover that hates to share. Entrecote from the divine Holstein breed. Grilled on the parrilla and served with a choice of: smoked choron sauce, pepper sauce, chipotle-lime butter or chimichurri.

SIDE DISH TIP: Purple chicory € 4,00

WINETIP: Malbec, Mendoza, Argentina Glass € 6,50

Glass € 6,50 / Carafe € 24,00 / Bottle € 33,00

SCOTTISH BLACK ABERDEEN RIB ROAST

(2 PEOPLE 1 KG)

€ 75,00

From Luc De Laet's premium selection at The Butcher's Store: a standing rib roast of the famous Black Aberdeen Angus breed, cooked at the bone. Grilled bone-in on our parrilla and served according to your preference: smoked Choron sauce, pepper sauce, Chipotle-lime butter or chimichurri.

SIDE DISH TIP: Grilled corn on the cob € 4,00

WINETIP: Woodfired De Bortoli Shiraz, Heathcote, Australia Bottle € 39,00

THE SMOKING CHICK

€ 17,50

1/2 corn fed chicken, rubbed in Smokey Goodness

'Cheeky Chicken' and prepared in our Yankee smoker for an unparalleled flavor. Served with jacket potato & coleslaw.

STYLISH RIBS

€ 21,00

Full rack of ribs [700 g] from our Yankee smoker served with jacket potato and coleslaw

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

'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]

THE HOT SMOKED 'AFTERBURNER' SALMON € 23,00

*This on-a-parrilla-grilled Scottish salmon of the 'Label rouge' is cured in the BS Yankee Smoker afterwards and finished with a Lebanese tabbouleh, garden pea cream and puffed bell pepper. *Our pitmasters serve it mi-cuit.*

WINETIP: Whispering Angel Glass € 8,50

Chateau D'Esclans

Carafe € 33 / Bottle € 49

BURGERS & SANDWICHES

BLACK SMOKE'S

SUICIDE BEEF BURGER € 15,00

Aberdeen Angus bone marrow burger by The Butcher's Store, coleslaw, Provolone cheese, pulled beef, pickles and bold & beefy BBQ sauce.

PULLED PORK BRIOCHE € 11,00

Toasted brioche bun, coleslaw, 16-hour slow-cooked pork shoulder, pickle and De Koninck beer-infused BBQ sauce

SLOPPY JO SANDWICH € 12,00

Yankee classic with a BS twist: BS ground brisket, bastard dressing, purple chicory and Mexican cheddar

TURKEY TIGER SANDWICH € 13,50

Smoked turkey, sweet curry mango with fresh salad of purple chicory and tatsoi

SIDES

COLD SIDES

COLESLAW € 3,00

Carrot and white cabbage topped with a citrus dressing.

HONEY TOMATOES € 4,00

Duo of yellow and red honey tomatoes, with old balsamic and a basil and lemon cream.

HOT SIDES



BBQ BAKED BEANS € 3,50

GRILLED CORN ON THE COB € 4,00

CRISPY POTATO WEDGES € 3,50

Served with 'Carolina' mustard-mayo-yoghurt.

KIDS CORNER

LITTLE ELVIS PANCAKES

With maple syrup

€ 5,50

GEGRILDE BEEFBURGER*

€ 10,00

HALF SLAB LACQUERED RIBS*

€ 10,00

CHICKEN LOLLIPOPS

€ 10,00

DESSERTS

THE HEART STOPPER 2.0.

€ 9,00

An eclair, stuffed with custard cream and flavored with Bacardi Añejo Cuatro Rum, and with a glaze of dulce de leche and a bacon-pecan crumble.

AFTER-DINNER TIP: 50 Shades of Espresso Martini

€ 11,00

KEY LIME PIE

€ 9,00

A Florida summer classic: homemade lemon pie, Italian soft meringue and lime zest.

BELGIUM LOVES CHEESE

Three variations of Belgian cheese, selected by Frederic van Tricht: Pick your cheese... or take them all! Served with The Bakery's nut bread by Kenny and a peach-Jack Daniel's marmalade.

Cheese by the piece [100g]

€ 13,00

A plate of cheese [120g]

€ 15,00

. KAMIEL

Pure softness and a fresh acidic taste with a hint of milk. That just sums it up: this one is a great example of Karditsel's ripening art.

. DELICE DE HOUBLONESSE

Made of cow milk coming from the surrounding farms and washed in a distillate of hop shoots.

. OLD GROENDAL

This cheese aged for 18 months. It stands out for its beautiful ripening crystals and a creaminess that you wouldn't expect from such an oldie. A complex taste and hints of caramel.

THE BAKERY'S NUT BREAD BY KENNY

A PEACH / JACK DANIEL'S MARMALADE

BEER TIP: Triple D'anvers 8% (33 cl)

€ 4,30

AFTER-DINNER TIP:

Morgadio LBV (Late Bottled Vintage)

€ 6,00

AFTER DINNER COCKTAILS

AMERICAN COFFEE D LUXE € 11,00

Imagine an Irish coffee exploring the deep, deep South with Jack Daniel's Tennessee Whiskey. Topped with a homemade caramel/cinnamon whipped cream and a sprinkle of pure dark chocolate. It's every American's wet dream and now exclusively served at Black Smoke. With some sweetness on the side of course.

|BS|

BLACK SMOKE

Mechelsesteenweg 291, 2018 Antwerpen

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DENHAM

All our staff is dressed by Jason Denham.

Our goal is similar: Worship Tradition, Destroy Convention

[#denhamthejeanmaker](https://www.instagram.com/denhamthejeanmaker)