



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.

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!

AFTERBURNER ZANDER

€ 12,00

Parrilla-grilled zander, cream of smoked parsnip, tomato, grilled bok choy and Thai green curry.

USA BBQ BEEF CARPACCIO

€ 19,00

Thinly sliced smoked USA beef ribs, pickled vegetables, scorched corn and charcoal mayo.

CALIFORNIA COQUILLES

€ 19,50

Fire-fried scallops with cherry tomato confit, cold-smoked herring roe, green herb crumble and beurre blanc.

BURGERS & SANDWICHES

Live a little, add a side dish or two to your burger or sandwich.

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.

BRISKET SANDWICH

€ 15,00

BS house special: our signature brisket, smoked cheddar and coleslaw finished with black pepper and buttermilk mayonnaise

PULLED PORK BRIOCHE

€ 11,00

UK

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.

CRANBERRY PISTACHIO

CHICKEN SANDWICH

€ 12,50

BBQ chicken shawarma, cranberry compote, sumac dressing and pistachio nuts.

LUNCH SPECIALS

Hot & fast or low & slow, it's your call. For lunch we offer both dishes from the American smoker, cooked at low temperatures for a very long time, as well as the phenomenal grilled dishes prepared at high temperatures on our wood- and charcoal-fired parrilla grill.

SCOTTISH BLACK ANGUS BAVETTE

STEAK (250 G)

€ 20,00

The Scottish Angus breed is well-known for its juicy and savoury meat. Here we prepare it quite spicy on the parrilla grill. Pick your sauce on the side: smoked choron, lemon-parsley butter, pepper sauce, or chimichurri.

SIDE DISH TIP: Jerusalem Artichoke

€ 4,50

TEX MEX LAMB (300 G)

€ 25,00

Home-marinated Eperheid lamb muscle cutlet, grilled on the parrilla, seasoned Tex-Mex style and served with adobo hummus and a sauce of your choice: smoked choron sauce, pepper sauce, chimichurri or lemon-parsley butter.

Fed healthily and freely on ecologically sustained chalk grasslands, the Eperheide lamb is full of flavour and deliciously tender.

SIDE DISH TIP: Grilled corn on the cob

€ 4,00

SCHOTTISH 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 on our parrilla and served according to your preferences: smoked choron sauce, pepper sauce, lemon-parsley butter or chimichurri.

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.

STYLISH RIBS € 21,00

Full rack of ribs [700 g] from our Yankee smoker served with hasselback potato. Choose your style:

- Memphis dry rub style: rubbed with Black Smoke's Pork Power BBQ herbs
- Kansas City wet style: slathered in 'De Koninck beer infused' BBQ sauce

BEER TIP: Duvel 8,5% [33 cl] € 4,00

'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].

AFTERBURNER ZANDER € 19,50

Parrilla-grilled zander, cream of smoked parsnip, tomato, grilled bok choy and Thai green curry.

MEXICAN BOWL (V) € 14,50

Iceberg lettuce, black carrot, edamame, red beans, black beans, corn, red onion, crispy tortilla, Cheddar cheese and cilantro topped with a honey-lime dressing.

Disclaimer: This salad contains vegetables!

THE LOADED MEXICAN BOWL

Mexican bowl salad, generously sprinkled with:

- . Pulled pork € 19,50
- . BBQ chicken shawarma € 17,00
- . Crispy funky avocado € 21,00
- . 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 fire pit!

HOT SIDES

BBQ BAKED BEANS € 3,50

USA-style bean casserole with smoked meat.

GRILLED CORN ON THE COB € 4,00

With adobo-chili mayo, parmesan-BBQ-herbs and lime.

CRISPY POTATO WEDGES € 3,50

Served with 'Carolina' mustard-yoghurt-mayo.

JERUSALEM ARTICHOKE € 4,50

Grilled Jerusalem artichoke, black garlic mayo, Bicky onions, scallions and Beemster XO cheese.

(V) VEGETARIAN

COLD SIDES

ASTORIA COLESLAW € 3,00

White cabbage, celery, sultana raisins, walnuts, lemon mayo dressing.

DESSERTS

THE HEART STOPPER 2.0 € 9,00

An eclair, stuffed with custard cream and flavoured with Jack Daniel's Tennessee whiskey, with a glaze of dulce de leche and a bacon-pecan crumble.

SCHWARZER RAUCH KIRSCHWALDER € 10,00

Lukewarm chocolate cake, cherry mousse, Amarena cherries and a subtle splash of kirsch liqueur.

KEY LIME PIE € 9,00

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

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.

KIDS (CHILDREN UP TO 12 YEARS)

NACHOS TODOS € 5,00

GRILLED BEEF BURGER € 10,00

HALF SLAB RIBS LACQUERED € 10,00

CHICKEN-LOLLIPOPS € 10,00

Choose two side dishes:

CRISPY POTATO WEDGES / APPLESAUCE / COLESLAW

A FRESH SALAD

ROCKET TO THE MOON € 1,00

Popsicle

BS

Boomgaardstraat 1
2018 Antwerpen.
www.blacksmoke.be
f b blacksmokeantwerpen
e smoke@blacksmoke.be



DENHAM

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