



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, just come and enjoy yourself!

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!

HALLOUMI DELIGHT (V)

€ 15,00

Grilled Greek halloumi, curry-infused hummus, ezme, chermoula and crispy buckwheat.

BRUNCH SPECIALS

PUT A WAFFLE IN IT

€ 12,00

Brussels waffle with chipotle-chocolate, grilled Doyenné pear and bacon.

STUFFED XL CROISSANT

€ 9,50

Extra-large croissant, royally filled with scrambled eggs, young spinach and a choice of one of these toppings:

<i>BBQ chicken shawarma</i>	<i>€ 11,50</i>
<i>Slow cooked pulled pork</i>	<i>€ 11,00</i>
<i>Smoked fish</i>	<i>€ 15,00</i>
<i>Slow smoked brisket</i>	<i>€ 14,50</i>

BOUDIN NOIR

€ 11,00

Grilled black blood sausage artisanally made in Limburg with burned thyme-apple compote.

SUNDAY ROAST SPECIAL

Weekly changing carving meat specialty served with fitting side dishes.

Check our staff!

(V) VEGETARIAN

NEW YORK STRIP STEAK (400 G) € 45,00

For the protein lover that hates to share.

This delicious entrecôte of the Holstein breed is grilled on the parrilla. Pick your sauce on the side: smoked choron, pepper sauce, lemon-parsley butter or chimichurri.

SIDE DISH TIP: Purple chicory € 4,00

WINETIP: Malbec "Domaine Bousquet" Bottle € 33,00

Malbec, Mendoza, Carafe [50 cl] € 24,00

Argentina Bottle € 33,00

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.

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

WINETIP: Woodfired DeBortoli Bottle € 39,00

Shiraz, Heathcote, Australia

THE SMOKING CHICK € 17,50

½ corn fed chicken, rubbed in Black Smoke's 'Chicken Tickler' and prepared in our Yankee smoker for an unparalleled flavour. Served with hasselback potato & coleslaw.

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

'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.

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.

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.

CRANBERRY PISTACHIO

CHICKEN SANDWICH € 12,50

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

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.

COLD SIDES

ASTORIA COLESLAW € 3,00

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

KIDS (CHILDREN UP TO 12 YEARS)

BRUSSELS WAFFLE WITH WHIPPED CREAM AND

AMARENA CHERRIES € 7,00

GRILLED BEEF BURGER* € 10,00

HALF SLAB RIBS LACQUERED* € 10,00

CHICKEN-LOLLIPOPS* € 10,00

**served with crispy potato wedges and a fresh salad*

ROCKET TO THE MOON € 1,00

Popsicle

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.

GOLDEN OLDIES

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 Kenney and a burned thyme-apple compote.

CHEESE BY THE PIECE (100 G) € 13,00

A PLATE OF CHEESE (120 G) € 15,00

BEER TIP: Triple d'Anvers 8% [33 cl] € 4,50

AFTER DINNER TIP:

Morgadio LBV [Late Bottled Vintage] € 6,00

BEEMSTER XO

Beemster XO is made of pasteurized cow milk somewhere around Gouda, but gets to ripen for 40 months in the cellars of Van Tricht until it reaches cheesy perfection.

Its remarkably long ripening period leaves crystals that make for a nice bite, with a salty flavour plus a nutty aftertaste.

PARMIGIANO REGGIANO CRAVERO

Everybody knows the Parmigiano from Italy's Parma region. But don't just call these Cravero cheeses any old Parmesan. This family has invested 5 years in ripening and selecting the best Parmesan cheeses. Because the cheese is so much more elegant than its brothers, it doesn't leave that typical tingle - just a beautiful taste. We see Cravero as a house of trust and we're enormously proud to work with them. Now that "regular" Parmigiano is present in just about every kitchen, this cheese finds a well-deserved place on our cheese plate.

SCHNEBELHORN

Hard Swiss cheese matured for at least 7 months. Made with pasteurized cow milk, this cheese originates from the Sankt Galle region and is named after its highest mountaintop.

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|

Boomgaardstraat 1

2018 Antwerpen.

www.blacksmoke.be

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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)