



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 € 19,00

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!

If you wanna go all the way over the Mexican wall, you can top up your nacho's till you go "loco cabrón":

- extra melted cheese € 2,50
- extra guacamole € 3,50
- extra jalapeño poppers € 4,00
- extra beer sausage slices € 4,50
- Let's go nuts, I want it all € 12,50

BURNED MACKEREL € 15,00

Roasted mackerel fillet with green herb sauce, cold smoked feta cheese and grilled corn, topped off with tomato crumble.

TEXAN BRISKET TOSTADA € 13,00

Two crispy corn tortillas covered with Texas-style chopped prime meat brisket drenched in adobo BBQ sauce, spicy salsa morita, lemon crema, salsa fresca and avocado.

BONE MARROW LUGE € 15,00

Smoked and grilled marrow with Jack Daniel's Tennessee Whiskey lacquer, BBQ pulled beef and Wild Jo beer bread by The Bakery.

Take the slide: add a shot of Jack Daniel's Tennessee Whiskey [€ 6,00] and shoot it down along the bone.

HALLOUMI DELIGHT (V) € 15,00

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

BURGERS & SANDWICHES

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

BLACK SMOKE'S

SUICIDE BEEF BURGER € 16,00

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

PULLED PORK BRIOCHE € 13,00

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

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 FLANK

STEAK (250 G) € 21,00

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

HANGER STEAK (LOCALLY KNOWN AS "ONGLET")

OF USA PRIME BEEF € 25,00

Served with caramelized onion, smoked marrow and bordelaise sauce. It's a killer!

STYLISH RIBS € 21,00

Full rack of ribs [700 g] from our Yankee smoker served with a jacket 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] € 4,50

'9 TO 1' TEXAS STYLE BRISKET € 25,00

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].

GRILLED CORVINA € 22,00

Corvina fillet grilled on the parrilla, finely cut leek, roasted bok choy, miso gel and a tableside serving of Vietnamese flavour spray.

SALADS

SMOKED CHICKEN SALAD € 18,00

Smoked chicken thigh of corn fed chicken with Middle East-flavoured rub, roasted cauliflower, iceberg lettuce, 5 spice dressing, pomegranate and croutons.

BURNED MACKEREL SALAD € 22,00

Roasted mackerel, little gem, smoked beetroot, adobo-ranch dressing, watercress, cottage cheese and wild rice popcorn.

A ROUND OF BEERS FOR THE CHEFS € 12,00

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

COTE A L'OS SELECTION

Grilled on the parrilla and served with 2 sauces of your choice: smoked choron sauce, pepper sauce, lemon-parsley butter or chimichurri..

WINETIP: Woodfired DeBortoli Shiraz, Heathcote, Australia Bottle € 39,00

IRISH PRIME CARVERY RIB (1KG) € 70,00

From the premium selection of Carmans. Origins: Ireland

Irish Prime stems from cattle born, raised and slaughtered on Irish soil. The cows pastures are grown densely with tender, juicy grass and wild clover resulting in slightly spicy and outstanding tender meat.

HOLSTEIN (1KG) € 80,00

From the premium Luc De Laet's The Butcher's Store selection. Origins: Germany

Well-known for its black-and-white colour pattern and excellent milk production. The meat has a coarse, yet very tender structure, heavily veined with fat and with a taste reminiscent milk and butter.

SCOTTONA (1KG) € 95,00

From the premium Luc De Laet's The Butcher's Store selection. Origins: Italy

Scottona beef derives from crossbreeding French Charolais and Italian Piedmontese cattle. They are born in France and raised in Italy with a diet consisting of grasses and alpine herbs.

HOT SIDES

BBQ BAKED BEANS € 3,50

USA-style bean casserole with smoked meat.

GRILLED CORN ON THE COB € 4,00

With horseradish labneh, habanero 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.

SWEET POTATO € 3,50

Sweet potato cooked in-between the coals, caramel of date, green chili, lemon and onion crunch.

COLD SIDES

ASTORIA COLESLAW € 3,00

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

LITTLE GEM € 3,50

Roasted little gem, chipotle-ranch dressing and popcorn of wild rice.

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

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.



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