



EAT THIS



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

CHEFS FAVORITE DISHES

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.

SMOKED BBQ PRESA "CHAR SIU" € 25,00

Smoked BBQ presa "char siu" style by chef monkey with sweet and sour of black radish, carrot and coriander topped off with peanut crunch.

THE HEART STOPPER 2.0 € 9,00

Eclair filled with crèmeux of chocolate and Cointreau Noir, topped off with smoked almonds and chicken crisp.

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

SLOW OR FAST?



LOW AND SLOW BBQ

Now we are talking, the BBQ magic is here! Low and slow BBQ is the main area of special spice mixes, various types of wood, large pieces of meat and one hell of a wood-stoked smoker from the US.

All 'low and slow' are cooked at very low temperatures for an impressive amount of time, up 'till 16 hours. The result is an unparalleled smokey and juicy BBQ flavour. Makes you hungry? Pay attention to the notorious #soldout.

Because of the duration of the cooking and the capacity of our smoker, these platters will be limited.

FROM THE WOODFIRED PARRILLA GRILL

In the heart of hell's kitchen a custom built parrilla grill breathes fire to an untamable furnace. This is where our Black Smoke pit masters work with their 'hot and fast' techniques: red hot grills, searing and roasting high quality steaks, chops, fish and vegetables. The flames are fed with wood and charcoal and create the true taste of grilled food that you just can't get enough of. Hell never tasted this good before!

Enjoy!

*Vadim Vesters, Matthias Jacobs,
Jord Althuizen and Kasper Stuart.*

FIRESTARTERS

DUKE OF BERKSHIRE PORK BELLY RIB € 14,00

Single belly rib from Duke of Berkshire pork, thickly cut, smoked and glazed with Mc Chouffe beer, served with smoked corn cream and cross & blackwell style Mc Chouffe sauce.

SMOKED OXTAIL RAVIOLI € 15,00

Open ravioli of oak wood smoked oxtail with bone marrow, tartufata-bordelaise sauce and grilled scallion.

BEER TIP: Vedett IPA 5,5% [33 cl] € 4,00

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.

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.

BEER TIP: Duvel 8,5% [33 cl] € 4,50

HALLOUMI DELIGHT (V) € 15,00

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

*WINETIP: Touraine Sauvignon Glass € 6,00
"Les Parcelles" Paul Buisse Carafe [50 cl] € 22,00
Sauvignon Blanc, Touraine, France Bottle € 29,00*

(V) VEGETARIAN

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!

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

BEER TIP: Wild Jo 5,8% [33 cl] € 4,00

LOW AND SLOW BBQ SPECIALITY PLATTERS

All dishes below are normally served with coleslaw and pickled veggies. But you can pimp them with whatever you'd like from our selection of side dishes.

SMOKED BONE IN CHICKEN THIGHS € 12,50

Corn fed chicken thighs [2 pieces] rubbed with Black Smoke's 'Chicken Tickler' prepared in the Yankee smoker for an unparalleled taste.

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

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 [180 g].

BEER TIP: Wild Jo 5,8% [33 cl] € 4,00

THE DOUBLE PORKER

Pulled pork and smoked beer sausage combo: 16 hours slow cooked pork shoulder from our applewood-stoked Yankee smoker and the Black Smoke Original Wild Jo Beer Sausage crafted by The Butcher's Store.

- . Eat it solo [300 g] € 18,00
- . Valentine Sharing Style € 24,00
[2 people, 500 g]

'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].

BEER TIP: Tank 7 8,5% [25 cl] € 4,00

BLACK'S BBQ BONANZA 2.0 € 34,00 P.P.

Can't decide? Have it all!

A smoked chicken thigh, full slab Kansas City wet style ribs, a whole beer sausage and a royal serving of pulled pork and brisket and glazed beef cheeks, all on one platter to share. Served with crispy potato wedges and coleslaw. You can order this for 2 people or more.

WINETIP: The Wanted Zin 'old vines' Bottle € 39,00
IGT Primitivo, Puglia, Italy wanted!

BLACK SMOKE'S BBQ BEEF EXTRAVAGANZA

(4 PEOPLE) € 195,00

Here's the beef! The ultimate meat platter for the true beef lover: slow-smoked Simmental beef rib, two marrow bones, two slices of Texas-style brisket, two brisket sausages, a serious serving of pulled beef and a parrilla-grilled Holstein Tomahawk. A platter of 1.7 kg pure protein, bones not included.

Can we get a Hell Yeah?

Served with crispy potato wedges, baked beans, coleslaw and two sauces.

Pimp your platter for that extra friend:

- Extra beef rib € 50,00
- Extra marrow bone € 14,00
- Extra Texas style brisket € 23,00
- Extra brisket sausage € 13,00
- Extra pulled beef € 16,00
- Extra Tomahawk € 70,00

WINETIP: Barolo di Serralunga Glass € 12,00
D.O.C.G. Fontanafredda, Carafe [50 cl] € 45,00
Nebbiolo, Piemonte, Italy Bottle [1 L] € 89,00

A wine to share with 4 people, because "sharing is caring".

HOT SIDES

BBQ BAKED BEANS € 3,50

USA-style bean casserole with smoked meat.

BURNED CAULIFLOWER € 4,00

Roasted cauliflower shawarma, 5-spice yoghurt, pomegranate and crumble of peanuts and prawn crackers.

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.

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

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.

FROM THE WOOD FIRED PARRILLA GRILL

Hell never tasted this good before.

All these dishes can be complemented with our selection of side dishes.

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.

BEER TIP: Wild Jo 5,8% [33 cl] € 4,00

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.

BEER TIP: Liefmans Goudenband 8% [33 cl] € 4,50

SMOKED BBQ PRESA "CHAR SIU" € 25,00

Smoked BBQ presa "char siu" style by chef monkey with sweet and sour of black radish, carrot and coriander topped off with peanut crunch.

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

HANGER STEAK (LOCALLY KNOWN AS "ONGLET")

FROM USA PRIME BEEF € 25,00

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

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.

WHERE'S THE BEEF? (V) € 21,00

The Italian job: fresh gnocchi of cèpes mushroom, lightly smoked green cabbage, grilled eryngii and sage butter.

A ROUND OF BEERS FOR THE CHEFS € 12,00

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

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.

(V) VEGETARIAN

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.

|BS|

Boomgaardstraat 1
2018 Antwerpen.
www.blacksmoke.be
📍 blacksmokeantwerpen
✉ smoke@blacksmoke.be



DENHAM

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