



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

€ 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

HALLOUMI DELIGHT (V)

€ 15,00

Roasted Greek halloumi. With apricot ketchup, a Cuban pineapple salsa and pickled habanero.

BURNED MACKEREL

€ 15,00

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

*WINETIP: Los Vascos, Chardonnay Glass € 6,50
Domaines de Barons de Rothschild Carafe [50 cl] € 25
Casablanca Valley, Chile Bottle [75 cl] € 36*

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.

(V) VEGETARIAN

BRUNCH SPECIALS

USA PANCAKE STACK € 12,00

A classic stack of American pancakes pimped with some grilled bacon and a Jack Daniel's honey syrup.

EGGS BENEDICT BASTARD

Bun filled with poached egg, smoked hollandaise and young spinach and a choice of one of the following toppings:

<i>BBQ chicken shawarma</i>	€ 11,50
<i>Pulled pork</i>	€ 11,00
<i>Smoked mackerel</i>	€ 15,00
<i>Slow smoked brisket</i>	€ 14,50

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 broccolini, red onion, chili, candied garlic, anchovies and rhubarb dressing.

SUNDAY ROAST SPECIAL

Weekly changing carving meat specialty served with fitting side dishes.

Check our staff!

HANGER STEAK (LOCALLY KNOWN AS “ONGLET”)

OF USA PRIME BEEF ROBESPIERRE € 25,00

Served with a cold smoked extra virgin olive oil, popped cherry tomato, rocket salad and Old Pecorino.

SMOKED BONE IN CHICKEN THIGHS € 17,50

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

Served with a jacket potato and coleslaw.

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*

'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.

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.

NORMANDI (1KG) € 80,00

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

Origins: France

As the name already reveals, the Normandi originates from Normandy. This dual-purpose breed produces quality milk as well as savoury meat. Because of the iodine in the air, the meat is somewhat pre-salted.

PIEMONTESE (1KG) € 95,00

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

Origins: Italy

From the north of Italy, in the Alba region. Grass-fed and Alpine herbs-fed. Maybe even the most fleshy cow breed from Italy. Lean and very tender meat that bakes nicely and is particularly known for its low cholesterol. Velvety structure.

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.

CRAB CAKE SANDWICH € 15,00

Cold smoked Snow Crab burger, green and black beans, red chili, sweet and sour vegetables salad & charcoal aioli.

HOT SIDES

BBQ BAKED BEANS € 3,50

USA-style bean casserole with smoked meat.

CRISPY POTATO WEDGES € 3,50

Served with Chipotle ranch dressing.

GRILLED CORN ON THE COB € 4,00

With green herb butter of Sainte-Maure and breadcrumbs.

GREEN BEANS € 4,00

Baked green beans with charcoal mayo, pomegranate, roasted cashews, roasted black sesame and spring onion.

BURNED CAULIFLOWER € 4,00

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

COLD SIDES

ASIAN COLESLAW

€ 4,00

Carrot and kohlrabi salad. Served with a sweet-and-sour orange, peanut and cilantro dressing.

SWEET POTATO SALAD

€ 3,50

Sweet potato, black beans, corn, tomato, avocado, chili, cilantro, red onion, lime and Tex-Mex seasoning mix.

ROASTED BROCCOLINI SALAD

€ 4,00

Roasted broccolini, red onion, chili, candied garlic, anchovies and rhubarb dressing.

KIDS (CHILDREN UP TO 12 YEARS)

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

|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)