



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*

FIRESTARTERS

SMOKED CHICKEN € 13,00

Smoked and slow-cooked chicken thighs of a corn-fed chicken, lacquered in Liège syrup and coated in popped rice. Served with a fennel salad, a chickpea and orange salsa, finished with a blueberry dressing.

CORVINA "GRAVLAX" € 15,00

Cold smoked Corvina served with a violet potato crisp, charcoal-and-chives mayonnaise, young pickled shallots and onion crumble.

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

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

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 SPECIALTY 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.

STYLISH RIBS € 21,00

Full rack of ribs [700 g] from our Yankee smoker served with a jacket potato.

Choose your style:

- Jack Honey Ribs:

Slathered in Jack's Honey BBQ Sauce, topped with an onion-, bacon- and peanut crumble.

- Kansas City wet style: slathered in "De Koninck beer" infused BBQ sauce.

BEER TIP: Duvel 8,5% [33 cl] € 4,50

THE TRIPLE SAUSAGE FEAST

(2 PEOPLE) € 35,00

The big |BS| sausage feast.

A three sausages combo.

Our no-bullsh#t beer sausage, along with the brisket sausage and our newest member: the grilled merguez.

They were created as a result of our appetizing association with The Butcher's Store. Served with wedges for two and one serving of BBQ baked beans.

BLACK'S BBQ BONANZA 3.0 € 34.00 P.P.

Can't decide? Have it all!

A smoked chicken thigh, Jack's Honey ribs, a whole beer sausage and a royal serving of pulled pork, brisket and pulled Texels lamb shoulder, 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 Irish Prime Côte à l'os.

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 côte à l'os € 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".

FROM THE WOOD FIRED 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!

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

TURBOT TOM KHA KAI € 29,50

Parrilla grilled turbot and squid rings.

Served with a Tom Kha Kai sauce, a curry cream, sour cream and a crumble of roasted cashews and lime.

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 Bottle € 39,00

Shiraz, Heathcote, Australia

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.

SALADS

LAMB SALAD € 19,00

Pulled Texel lamb, with marinated broccoli, iceberg and oakleaf lettuce, black olives, a buttermilk-and-ras-el-hanout dressing, green-herb-crumble and orange zest.

CORVINA SALAD € 19,00

Cold smoked corvina, iceberg lettuce, glazed carrot, edamame beans, chive mayonnaise, cottage cheese and a caesar crumble.

COLD SIDES

USA COLESLAW € 2,50

Carrot, white cabbage, white onion and buttermilk mayo.

MEXICAN STREETFOOD SALAD € 4,00

Lightly spiced Mexican "streetfood" corn salad. With pico de gallo, edamame beans, crispy quinoa, salsa morita and some tiny drops of habanero mayonnaise.

HOT SIDES

BBQ BAKED BEANS € 3,50

USA-style bean casserole with smoked meat. |BS| Classic! These are not your ordinary beans! A yankee classic that we have given a smoky make-over and a meaty uppercut. The must have side dish for the low & slow connoisseur.

SMOKED EGGPLANT € 4,00

Smoked eggplant glazed with miso, roasted sesame and bonito flakes.

GRILLED CORN ON THE COB € 4,00

St. Maure-green herb butter, bread crumble.

CRISPY POTATO WEDGES € 3,50

Served with Chipotle ranch dressing.

KOREAN CARROTS € 3,50

Korean BBQ-style young carrots, spring onion and caesar crumble.

|BS|

Boomgaardstraat 1
2018 Antwerpen.

www.blacksmoke.be

  [blacksmokeantwerpen](https://www.instagram.com/blacksmokeantwerpen)

 smoke@blacksmoke.be



DENHAM

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

#denhamthejeanmaker