



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

MEDITERRANEAN FALAFEL (V)

€ 11,00

Green pea and broad bean falafel.

With harissa mayonnaise, beetroot hummus, carrot hummus and lemon zest.

WINETIP: Touraine Sauvignon Glass € 6,00

"Les Parcelles" Paul Buisse Carafe [50 cl] € 22,00

Sauvignon Blanc, Touraine, France Bottle € 29,00

CORVINA "GRAVLAX"

€ 15,00

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

(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>Corvina "gravlax"</i>	€ 16,00
<i>Slow smoked brisket</i>	€ 14,50

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.

SUNDAY ROAST SPECIAL

Weekly changing carving meat specialty served with fitting side dishes.

Check our staff!

PORK BELLY BULGOGI € 22,00

Duke of Berkshire slow-smoked pork belly grilled on the parrilla. Glazed with a Korean bulgogi sauce and served with candied carrots and a caesar crumble.

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

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:

- 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.

'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].

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.

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.

SIDE DISH TIP: Mexican streetfood salade € 4,00

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.

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

|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://twitter.com/denhamthejeanmaker)