



# 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

#### 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.

#### BONE MARROW LUGE € 15,00

Smoked and grilled marrow with Jack Daniel's Tennessee Whiskey lacquer, BBQ pulled beef, pork cracklings 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.

#### MEDITERRANEAN FALAFEL (V) € 11,00

Green pea and broad bean falafel. With harissa mayonnaise, beetroot hummus, carrot hummus and lemon zest.

## 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 salad € 4,00

## 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.

#### 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.

#### 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

## (V) VEGETARIAN

**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.

**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.

**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..

**IRISH PRIME CARVERY RIB (1KG) € 70,00**

From the premium selection of Carmans. 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. 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. 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.

**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.

**GRILLED CORN ON THE COB € 4,00**

St. Maure-green herb butter, bread crumble.

**CRISPY POTATO WEDGES € 3,50**

Served with Chipotle ranch dressing.

**BBQ BROCCOLI € 4,00**

Grilled, marinated broccoli with a harissa-yogurt dressing and peanuts.

**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.

**|BS|**

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