



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

COLD SMOKED OYSTER AND

GRILLED SCALLOP

€ 18,50

A beautiful Zeeland preparation from cold-smoked flat oyster from Zeeland, grilled USA scallops, burned salsify, salsify chips and a dashi and ponzu butter sauce.

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.

(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 € 21,00

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.

HAKE SALAD € 19,00

Cold smoked hake filet, 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**€ 18,50**

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**€ 22,00**

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**€ 26,00**

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 HAKE**€ 25,00**

Grilled hake fillet, served with burned and raw chicory, a cream of roasted French garlic, home-smoked and pickled wild French eel with a sauce of Triple d'Anvers.

COTE A L'OS SELECTION

Grilled on the parrilla and served with 2 sauces of your choice: smoked chipotle béarnaise, pepper sauce, harissa compound butter or chimichurri..

WINETIP: Woodfired DeBortoli Shiraz, Heathcote, Australia **Bottle € 39,00**

IRISH PRIME CARVERY RIB (1KG) € 70,00

From the premium selection of butchery 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 (1 KG) € 80,00

From the premium selection of Luc De Laet's The Butcher's Store. Origin: Germany

Known for its black-and-white color pattern and its magnificent milk production.

The meat has a coarse, yet very tender structure, is heavily marbled and has a taste that refers to milk and butter.

RUBIA GALLEGA CÔTE À L'OS (1 KG) € 95,00

From the premium selection of Carmans butchery. Origin: Spain

Line by line, the Rubia Gallega beef from the Basque is conquering the Lowlands.

These Spanish products have a spectacular flavour and on top of that, they're healthy.

The Rubia Gallega cattle is known for its high concentration of intramuscular fat.

The lifestyle of this breed results in savoury and somewhat salty meat, dearly appreciated by the great Spanish star chefs.

MONTBÉLIARD (1 KG)

€ 100,00

From the premium selection of butchery Carmans.

Origins: France

Montbéliard is a dairy cattle breed that comes from the French Jura and is now mainly grown in the Savoy. It is a sturdy and robust animal, with strong long legs, which is excellent in the rough conditions of the mountainous Savoy region. The variety produces very high-quality milk, mainly used for the production of well-known cheeses such as Comté, and excellent meat thanks to its good muscling. The meat is powerful and very tasty and is perfect for dry aging. A true discovery for everyone who tastes it.

BURGERS & SANDWICHES

Live a little, add a side dish or two to your burger or sandwich.

BLACK SMOKE'S SUICIDE BEEF BURGER

€ 17,00

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 from Desemenzo, 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.

COLD SIDES

USA COLESLAW € 2,50

Carrot, white cabbage, white onion and buttermilk mayo.

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

Potato espuma, smoked bell pepper and tomato 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.

BURNED SALSIFY € 4,00

Burned salsify, saffron beurre monté and pickled shallot.

BLOODY HACHIS € 4,00

Potato mash, smoked black pudding from Antwerp and old black Pecorino cheese.

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
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