UK

RESTAURANT MENU

For **10 years**, BBQ love has burned in our hearts with fire and passion.
This menu is an ode to the past, but above all, to the present. We remain true to tradition, craftsmanship and quality, infused with a generous dose of smoke and fire!

LOW AND SLOW BBQ SPECIALITY PLATTERS

Now we're talking – BBQ magic is here!
Low and slow BBQ is all about special spice rubs, different types of wood, large cuts of meat, and a beast of a wood-fired smoker straight from America. The dishes below are cooked at low temperatures for long periods, sometimes up to 18 hours. The result: an unmatched smoky & juicy BBQ flavor.

Getting hungry? Watch out for the infamous #soldout.
Because of the long cooking times and the limited smoker capacity, our dishes are not endlessly available.

FROM THE WOODFIRED PARRILLA GRILL

Right in the middle of Hell's Kitchen, the custom-built parrilla grill unleashes its untamable sea of flames. This is where the Black Smoke pitmasters master the hot & fast techniques: searing, charring, and grilling the finest steaks, chops, fish, and vegetables. Fueled by wood and charcoal, the flames deliver an authentic grill flavor you simply can't get enough of. Hell never tasted this good before!

True steak lovers keep a close eye on our 'Butcher's Feast' boards.
Outside of this menu, you'll discover which serious steaks are available today.
But be quick—otherwise your neighbor might just claim the cut you were craving.

Enjoy the fire & smoke!

Pitmasters Isabel Rodriguez & Marc Gottenbos,

CULINARY FRIENDS

The line-up of artisans we're proud to call our neighbors and best friends is truly top-notch!
Their culinary influence is woven through our dishes.
Of course, beers from Stadsbrouwerij De Koninck and Duvel flow generously at the bar,
while in our kitchen we use premium meats from Luc De Laet's The Butcher's Store
and count legendary butchers like Carmans among our closest meat allies.
Together with Van Tricht, we refine unique cheeses,
we're tempted by the chocolate and ice creations of Jitsk,
and we serve the exceptional beer-infused sourdough from The Bakery by Kenney.

Great food deserves great tools, which is why we love working
with the Kamado grills from Kamado Joe.
We also proudly cook with Staub and Demeyere cookware.

Do you have any allergies or dietary requirements we should be aware of?
Please ask your server for the allergen menu.
In case of severe gluten intolerance, kindly inform our staff.

FIRESTARTERS

BEEF & CAVIAR 23

A hedonistic combination of chef-seasoned steak tartare made
from Belgian Black Angus bavette, with smoked sour cream and finished
with 5 grams of our unique Black Smoke x Imperial Heritage Caviar.

PORCHETTA & MUSHROOMS 17

House-smoked porchetta stuffed with mushrooms and porcini.
Served lukewarm with creamy Cévennes onion purée and sautéed mushrooms.
Finished with crispy sourdough, jalapeño-lemon cream, sweet-and-sour red onion,
pickled beech mushrooms and sage oil.

TUNA & SMOKE 19

Saku tuna tartare with yuzu dressing and smoked dashi gel.
Finished with nori and wild rice crisps, toasted sesame and shiso.
Finished at the table with smoked dashi vinaigrette.

WINE TIP
GRILLO SICILIA - 2024
100% GRILLO | LUNA GAIA, SICILY, ITALY
An incredibly enjoyable organic and biodynamic white wine from Sicily.
Fresh and fruity with citrus notes. Deliciously full-bodied and aromatic,
with a beautiful balance.

Glass 8
Carafe (50 cl) 30
Bottle 43

PORKBELLY CRISPY TACO (2 PIECES) 16

Crispy taco shells filled with bulgogi-glazed pork belly, jalapeño-lemon cream
and pineapple relish. Finished with sweet-and-sour red onion,
coriander, crispy onions and toasted sesame seeds.

PITMASTERS FAVORITE

BONE MARROW LUGE 19,5

Our take on the classic bone marrow dish, but so much better!
Smoked and grilled bone marrow with “Bolleke” BBQ sauce, BBQ pulled beef,
pork cracklings and beer bread from The Bakery.

Take the slide: Pour a shot of Jim Beam Bourbon down the bone, true BS style! *4*

GRILLED PORTOBELLO 22

Parrilla-grilled Portobello mushroom with sautéed mushrooms, smoked Cévennes onion cream
and light Parmesan espuma. Finished with fresh salsa verde, mustard gel and toasted hazelnuts.

OVERLOADED BLACK SMOKE NACHOS



36,5

Warm tortilla chips loaded with low-and-slow-smoked BBQ pulled pork, drenched in warm cheddar sauce and topped with salsa fresca, jalapeños, avocado, jalapeño poppers, sour cream and coriander. Great for sharing between 2 and 4 people!

BLACK SMOKE'S MEAT SHARING FEST! (3 TO 4 PERSONS)

58

A meat feast made for sharing!

- Spanish dry-cured Serrano ham.
- House-smoked porchetta made from Belgian Duroc pork.
- Pastrami.
- Fuet salami.
- Chicken wings: Not-so-classic slow-smoked chicken wings with Sriracha mayo and BBQ flakes.
- Famous BS Smoked Pork Croquettes: Head Pitmaster Isabel created the now world-famous homemade smoked pork croquettes. Crispy and packed with pulled pork and tasty ragout. Served with BBQ mayo.
- Brisket Burnt Ends: Delicious "meat candy" with a sweet, savoury and smoky flavour that melts in your mouth!

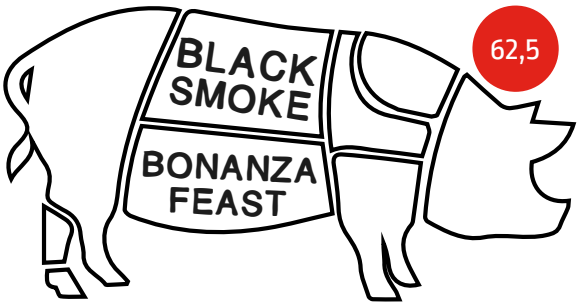
Served with pickled vegetables, beer bread from The Bakery, pita bread, grissini, crispy pane carasau, salted butter, extra virgin olive oil and our homemade lard spread.

BEER TIP
TRIPEL D'ANVERS (ON TAP)
A golden-blond Belgian tripel at 8%, with a perfect balance of fruity and hoppy aromas and a subtle sweet undertone. *5,5*

BS BREAD BASKET

6

A selection of beer breads from our neighbour, baker Kenney of The Bakery, served with extra virgin olive oil, salted butter and our homemade lard spread.



BLACK SMOKE BONANZA FEAST!

The ultimate Black Smoke sharing menu, served from 2 people onwards and inspired by the various BBQ trails Kasper and Jord have travelled through the smoky South of the USA. For this Bonanza, we've brought together the key dishes that, in our eyes, perfectly reflect the low-and-slow BBQ culture, with an occasional Black Smoke twist! Pick your choice and go all in with the full Feast, featuring a hedonistic starter, main course and dessert, or simply opt for our signature dish, the BS Bonanza.

STARTER

CHOOSE YOUR FAVOURITE STARTER

STEAK TARTARE

Steak tartare made from Belgian Black Angus bavette, seasoned with shallot, chives and extra virgin olive oil. Finished with light Parmesan espuma and beetroot powder.

OR

TUNA & SMOKE

Saku tuna tartare with yuzu dressing and smoked dashi gel. Finished with nori and wild rice crisps, toasted sesame and shiso. Served with smoked dashi vinaigrette, finished at the table.

BLACK SMOKE BONANZA

ORIENTAL SMOKED CHICKEN

Smoked low and slow for 6 hours in our American smoker over apple and beech wood. Served with chimichurri and sumac onions.

BLACK SMOKE BEER SAUSAGE

Our very own classic since day one! A smoked, mildly spicy pork sausage made with Tripel d'Anvers beer, jalapeño and cheddar. A great collaboration with our neighbours at The Butcher's Store.

CAROLINA STYLE SLOW SMOKED PULLED PORK

A tribute to the fresher style of pulled pork from North and South Carolina. Slow-smoked for 8 hours over oak and apple wood, then finished with our own Carolina mustard sauce.

BEEF BASHER SMOKED PULLED BEEF

Chuck roll seasoned with our own Beef Basher spice rub, then slow-cooked for 12 hours over oak wood in our American smoker. The pulled beef is finished with our BS Classic BBQ sauce.

PORKBELLY BURNT ENDS

A twist on the classic burnt ends. Duroc pork belly glazed with bulgogi sauce and drizzled with a roasted sesame dressing.

Our Bonanza is always served with pickled vegetables and 4 side dishes:

- **ROSEMARY POTATO WEDGES**
  Oven-roasted rosemary wedges with aioli dip.
- **USA COLESLAW**
  White cabbage, red cabbage and carrot with raisins, walnuts and honey-mustard dressing.
- **BBQ BAKED BEANS**
  USA-style bean stew with smoked meat. A BS classic! These are not your ordinary beans! A Yankee classic given a smoky makeover and a meaty uppercut.
- **BS SMOKED POTATO MASH**
  Smoked mashed potatoes finished with beurre noisette and lemon zest.

DESSERT

SMOKY & TROPICAL KISS!!

Crispy shortcrust pastry tartlet filled with vanilla mousse and gently smoked, parrilla-grilled pineapple. Finished with refreshing calamansi gel and crispy meringue.

TO FINISH

THE END GAME!

A tasty finishing shot with Jim Beam Kentucky straight Bourbon, Thomas Henry Ginger Ale & lemon and Angostura Bitters.

PIMP YOUR BONANZA

BRISKET '9 TO 1' TEXAS STYLE 300 G — 35

Our signature dish for 10 years and the ultimate icon of Texan BBQ.
Smoked low and slow for 18 hours over oak and beech wood in our American smoker.
Served according to legendary pitmaster Louis Mueller's not-so-secret recipe, with just salt, black pepper and a whole lot of smoke!

USA RIBS - ST. LOUIS CUT 1 KG — 65

A full slab of thick, meaty American St. Louis-cut ribs. Cooked low and slow for 8 hours over apple and beech wood in our American smoker for an intense smoky flavour and tender texture.
Finished with a rich cherry-chipotle BBQ glaze. F$ck Amadeus!

BELGIAN "BELGIAN BLUE" CÔTE À L'OS BONE-IN RIB STEAK 1.1 KG — 110

ORIGIN: Belgium
Belgian Blue is a renowned Belgian cattle breed from the Kempen region.
Raised on lush pastures with succulent grass and herbs, resulting in an outstanding, subtly spicy flavour and deliciously tender meat with less fat.
Served with your choice of 2 sauces:
smoked béarnaise, pepper sauce, smoked bone marrow butter or chimichurri.

OPTION

• BLACK SMOKE BONANZA - FROM 2 PEOPLE ONWARDS — 45 per person

WINE TIP
Looking for a lively counterpart to rich, smoky meat?
VAN LOOVEREN 'AFRICAN JAVA' - 2022
PINOTAGE | ROBERTSON, SOUTH AFRICA
A spicy Pinotage with notes of black pepper, mint and eucalyptus.
Its fruity aromas are beautifully complemented
by smoky notes and stewed dark fruit. Excellent value for money.
Wanna go big? g? Then opt for the...

Glass 6,5
Carafe (50 cl) 26
Magnum pf 1.5 litre 69

LOW AND SLOW BBQ SPECIALITY PLATTERS

The dishes below are served complete with matching side dishes and garnishes.
Feel free to add extra side dishes!

BRISKET '9 TO 1' TEXAS STYLE 300 G

45

Our signature dish for 10 years and the ultimate icon of Texan BBQ. Smoked low and slow for 18 hours over oak and beech wood in our American smoker. Served according to legendary pitmaster Louis Mueller's not-so-secret recipe, with just salt, black pepper and a whole lot of smoke!
Served with USA coleslaw, smoked mashed potatoes and our famous baked beans.

PITMASTERS TIP

TRIPLE PORK DONUT FEAST

35

A true Black Smoke tasty heart-attack sandwich!

A big-ass donut brioche bun from our neighbour, baker Kenney, overloaded with BS pulled pork, pork belly burnt ends, sliced house-smoked porchetta, warm cheddar sauce, full-flavour original BBQ mayo sauce, coleslaw and big, fat, juicy pickles.

Served with rosemary potato wedges and aioli dip.

24H ROADKILL CHICKEN - MINIMUM 2 PEOPLE

55

A whole Belgian farm-raised chicken, butterflied, smoked to perfection and ideal for sharing between two people. Slow-cooked at low temperature in our Southern Pride smoker over apple and beech wood, then finished on the parrilla grill. Served with grilled corn on the cob, oven-roasted rosemary potato wedges with aioli and chimichurri sauce.

WINE TIP
'THE BUTCHER' PINOT NOIR
AUSTRIA
Pair our smoked Roadkill Chicken with a bottle of 'The Butcher' Pinot Noir from Austria.
The beginning of a beautiful friendship, full of smooth, fruity temptation! *Bottle 49*

SILENCE OF THE LAMBS!

35

Irish lamb neck, smoked low and slow for 20 hours over apple and pear wood in our American smoker. Finished with a maple syrup BBQ glaze.
Served with smoked mashed potatoes and sautéed Brussels sprouts.

THE PULLED PERFECTION PLATE

A combination of two pulled meats.
Slow-smoked pulled pork paired with pulled beef, each finished with its own BBQ sauce.
Geserveerd met een portie rozemarijn wedges,
Served with a portion of rosemary potato wedges,
aioli and a portion of coleslaw.

· Eat it solo 300 gr 29,5
· For two 500 gr 49,5

PITMASTERS FAVORITE

USA RIBS - ST. LOUIS CUT

American-style, thick and meaty St. Louis-cut ribs.
Cooked low and slow for 8 hours over apple and beech wood in our American smoker
for an intense smoky flavour and tender texture.
F$ck Amadeus!

Finished with a rich cherry-chipotle BBQ glaze and served with smoked mashed potatoes, baked beans and roasted corn.

· Eat it solo - half slab 500 g	36
· For two (or for one real cowboy) A full slab 1000 g	70

WINE TIP
A perfect fruity pairing for this powerhouse of a dish!

GRAN CERDO

TEMPRANILLO | RIOJA, SPAIN

Gran Cerdo roughly translates to "dirty swine" in Spanish
and is a middle finger to the banks that didn't believe in this project
and refused to grant a loan.
Made entirely biodynamically, Glass 7
this wine really bursts with aromatic fruit. Carafe (50 cl) 26
An outstanding natural wine with smooth cojones! Bottle 40

FROM THE WOOD FIRED PARRILLA GRILL

Right in the middle of Hell's Kitchen, the custom-built parrilla grill unleashes its untamable sea of flames. This is where the Black Smoke pitmasters master the hot & fast techniques: searing, charring, and grilling the finest steaks, chops, fish, and vegetables.

Our red meat dishes can be customized with a selection of side dishes, allowing you to tailor your meal perfectly. (Side Dishes can be found listed below these dishes.)
Other dishes are served complete with the necessary garnishes.

PITMASTERS TIP

The true steak lover knows to keep a close eye on our 'Butcher's Feast' boards.
Beyond what's on our menu, you can see which serious steaks are available that day.
But be quick—otherwise, your neighbor might just order the cut you were aiming for.

PARRILLA GRILLED COD

29,5

Parrilla-grilled cod with a crispy green herb crust. Served with fresh linguine, spinach, smoked cherry tomatoes and salsa verde.

WINE TIP
Choose a full-bodied, fresh and powerful white wine to accompany this delicious fish dish.

WENTE - LIMITED RELEASE RETRO CHARDONNAY - 2022
CHARDONNAY | CENTRAL COAST, CALIFORNIA, USA
Creamy, full-bodied Californian white wine from the Central Coast wine region, made from 100% sustainably grown Chardonnay grapes and aged in oak barrels for no less than 16 months. A Californian powerhouse in a glass!

Glass 11,5
Carafe (50 cl) 44
Bottle 65

Make it extra luxurious with "Trésor" Caviar Supplement 20
Indulge yourself with a generous portion (10 grams) of exquisite caviar.
A beautiful collaboration between the caviar masters of Imperial Heritage Caviar and Black Smoke. Under our own label, we offer this exclusive caviar from Siberian sturgeon for those seeking that little extra.
Thanks to its characterful maturation, this classic yet elegant caviar is a true delight.
Enjoy the soft, briny, and buttery flavor of these medium-sized, glossy gray pearls.

WHERE IS THE BEEF?

28

Crispy grilled aubergine, glazed with maple-balsamic BBQ glaze.
Served with smoked stracciatella, smoked mashed potatoes, sautéed Brussels sprouts and mushrooms. Finished with roasted hazelnuts.

ISABEL'S FLAME GRILLED TIGER PRAWNS (5 PIECES) 34,5

Our chef's Portuguese speciality. Tiger prawns flame-grilled on the parrilla with Maker's Mark bourbon, smoked Tabasco garlic butter, salsa fresca, parsley and lemon zest.
Served with oven-roasted rosemary potato wedges, aioli and butter brioche.

Our bourbon-flambéed prawns find their perfect match in the fruity character of Tripel d'Anvers (8% – 25 cl). 5,5

BLACK SMOKE'S SUICIDE BEEF BURGER DELUXE 32,5

The deluxe version of our ultimate Black Smoke classic:
a thick Aberdeen Angus bone marrow burger from The Butcher's Store, **topped with a generous slice of brisket,** Provolone, pulled beef, coleslaw, pickles and our 10 Years of BS BBQ Sauce. Served with USA coleslaw, oven-roasted rosemary potato wedges and aioli.

BEER TIP
A powerhouse of a burger calls for a top American beer!
TANK 7 ON TAP (8,5% - 33 cl)
Boulevard Brewery in Kansas City. A delicious take on a traditional Belgian farmhouse ale, with just the right ingredients to create a wonderfully refreshing beer with a serious kick. Tank 7 is our Bar Manager Esther's favourite beer... no coincidence, as she's from... you guessed it... Kansas City. 6

BELGIAN BLACK ANGUS BAVETTE STEAK 34

ORIGIN: Belgium
Angus beef is renowned for its juicy, flavourful meat. Seasoned and grilled on the parrilla, served with your choice of sauce: smoked béarnaise, smoked bone marrow butter, pepper sauce or chimichurri. Served with USA coleslaw, oven-roasted rosemary potato wedges and aioli.

BELGIAN "BELGIAN BLUE" CÔTE À L'OS BONE-IN RIB STEAK, 1.1 KG - 2 PERSONS 110

ORIGIN:Belgium
Belgian Blue is a well-known Belgian cattle breed from the Kempen region.
Raised on lush pastures rich in tender grass and herbs, resulting in outstanding, slightly herbaceous flavour and deliciously tender meat with less fat.
Served with your choice of two sauces: smoked béarnaise, pepper sauce, smoked bone marrow butter or chimichurri.

SIDE DISHES

Flavourful hot and cold side dishes, many of which are perfect for sharing.
Our team will be happy to tell you more about them.

COLD SIDES

USA COLESLAW 3,9
White cabbage, red cabbage and carrot with raisins,
walnuts and honey-mustard dressing.

HOT SIDES

OVERLOADED SMOKED JACKET POTATO 6
Large smoked potato filled with butter and pecorino nero, gratinated with extra cheddar and crispy bacon. Finished with fresh chives.

SMOKED BRUSSELS SPROUTS 7
Sautéed, lightly smoked Brussels sprouts with mushrooms,
crispy pancetta and Old Groendal cheese.

BBQ BAKED BEANS 6
USA-style bean stew with smoked meat. A BS classic!
These are not your ordinary beans!
A Yankee classic given a smoky makeover
and a meaty uppercut. A must-have side dish
for the low-and-slow connoisseur.



ROZEMARIJN POTATO WEDGES 4,9
Oven-roasted rosemary potatoes, served with aioli dip.

CORN LOVE! 6,5
Grilled corn on the cob with light Parmesan espuma,
spicy smoked paprika and tarragon oil. Finished with crispy onions and fresh chives.

BS SMOKED POTATO MASH 5
Smoked mashed potatoes finished with beurre noisette and lemon zest.

KIDS (UP TO 12 YEARS OLD)

NACHOS TODOS 7

GRILLED BEEF BURGER 13

MEATBALLS IN TOMATO SAUCE 12,5

CORNDOGS 9

Choose two side dishes:
· Rosemary potato wedges
· Applesauce
· Coleslaw
· A fresh salad

KIDS' ICE CREAM 4

A scoop of vanilla ice cream with fresh chocolate sauce and sprinkles.

DESSERTS

FIRE KISSED BANANA 13

F$ck the classic Banana Split! Eat this!
Grilled and caramelised banana with light chocolate mousse,
crispy chocolate crumble and smoked vanilla ice cream.
Finished with salted caramel and crispy hazelnuts.

BURNED BASK CHEESECAKE 12

Creamy baked Basque cheesecake made according to our chef's secret recipe,
served with homemade compote.

PITMASTERS FAVORITE

THE ULTIMATE HEART STOPPER 14

The undisputed king of our desserts! A worthy successor to the legendary BS classic!
A seriously indulgent éclair filled with hazelnut praline mousseline, salted bourbon caramel,
crunchy hazelnuts and Callebaut chocolate. Finished with crunchy pecans and hazelnuts,
and crispy bacon.

SMOKED WHITE LADY 12,5

Black Smoke's twist on the classic Dame Blanche. Together with chocolatier Jitsk,
we've created a beautifully smooth, lightly smoked vanilla ice cream.
Finished with Belgian chocolate sauce, subtly flavoured with a generous splash
of Bacardi Ocho Años rum.

SKILLET COOKIE SUNDAE 11,5

Freshly baked chocolate chip cookie, baked in a cast-iron Staub skillet.
Served with salted maple syrup ice cream by Jitsk and a mix of nuts.

LIQUID DESSERTS

ESPRESSO MARTINI 14

The Espresso Martini was invented in London in the 1980s by bartender Dick Bradsell, inspired by a simple request: a cocktail that “wakes you up and then f$cks you up”. By combining rich espresso with smooth vodka and coffee liqueur, he created what would quickly become a modern classic. Our Espresso Martini delivers a bold coffee flavour with a velvety-smooth texture and just the right amount of sweetness. Perfect for those who want to keep the night going with a kick of caffeine and alcohol.
Grey Goose vodka, Kahlúa coffee liqueur, Caffè Vergnano espresso, sugar syrup.

PITMASTERS FAVORITE

BS SMOKED LIMONCELLO 8,5

Our very own homemade limoncello, made with roasted lemons and lightly smoked in our USA smoker. The perfect way to round off a Black Smoke evening!
Also available to buy in our shop in a unique 70 cl bottle!

SMOKED BLACK BOULEVARDIER 12

A refined take on the Negroni, with a hint of smoke and bittersweet flavours. An absolute classic! Jim Beam Bourbon, oak-smoked Averna Amaro, Martini Bitter and Martini Rosso.

DON CORLEONE 10

A smooth, powerful tribute to the classic Godfather, combining a generous splash of blended Scotch whisky with the sweet, rich warmth of amaretto. Served over ice, this cocktail delivers bold notes of oak, peat and roasted almonds, with a sharp, no-nonsense finish

MARTI-NIE ESPRESSO 10

Havaniets alcohol-free rum, Caffè Vergnano espresso, almond, tonka beans and Japanese kuromitsu syrup. Velvety smooth yet intensely aromatic, with an elegant balance of bitter, sweet and spicy notes.
A kick-ass way to end the evening for those who choose to drink mindfully!

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|BS|

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