

## Welcome to Smoke

Experience modern American BBQ with a global twist.

Our kitchen blends bold smoky flavours with refined balance.

The menu encourages sharing, allowing you to explore flavours together.

Our team is happy to suggest drink pairings to complement your meal.

## Meat & Steak

*Served with coleslaw, pickled vegetables, fries and dipping sauces.*

### Meat Platter | €35

Slow Roasted Pork Ribs • Smoked Chicken Drums • Smoked Pork Belly Burnt Ends

*Upgrade with Smoked & Pulled Beef Cheek | +€8*

### Ribeye | €45

Approx. 400g Grain-Fed Swiss Beef • Lemon Pepper • Smoky Garlic Butter • Chimichurri

*Cooked to order for optimal flavour – please allow extra time for preparation.*

## Burgers

*Served on a toasted brioche bun with fries and chipotle mayo.*

### Smoke Smash | €20

Double Smashed Beef Patties • Melted Gouda • Cheese Crisp

Lollo Rosso • Beefsteak Tomato • Smoked Onion Aioli

### Fried Chicken (Vegetarian Option Available) | €20

Marinated & Fried Chicken Thigh • Honey & Gochujang Glaze

Coleslaw • Pickled Cucumber • Kimchi Mayo

### Monthly Special: Big Smoke | €22

Single Smashed Beef Patty • Smoked & Pulled Beef Cheek • Melted Gouda • Cheese Crisp

Lollo Rosso • Pickled Cucumber • Jalapeño • Smoky BBQ Sauce

For information regarding allergens, please speak with our team.

Our signature *Fatty Boom Boom* pairs well with any meal.



## Small Plates

For a well-rounded meal, we recommend 2–3 small plates per person, plus a side.

Perfect for sharing – or enjoying all to yourself.

### **Smoked & Pulled Beef Cheek | €12**

Celeriac & Potato Purée • Demi-Glace • Fried Garlic Crumble

### **Beef Tataki | €12,50**

Ponzu • Spring Onion • Garlic Chips

### **Smoked Chicken Drums | €10**

Smoky BBQ Glaze • Pickled Cucumber • Buttermilk Ranch

### **Fried Chicken Bites | €9**

Honey & Gochujang Glaze • Spring Onion • Toasted Sesame

### **Smoked Pork Belly Burnt Ends | €12**

Char Siu Glaze • Pickled Pear • Kimchi Mayo

### **Slow Roasted Pork Ribs | €12**

Honey & Mustard Glaze • Lemon Pepper • Chipotle Mayo

### **Smoky Cauliflower Burnt Ends | €9**

Harissa • Yoghurt & Tahini • Toasted Sesame

### **Charred Corn Ribs | €10**

Smoky Garlic Butter • Cajun Spice • Fresh Lime

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## Bread

### Warm Pita Bread | €8

Smoky Garlic Butter • Yoghurt & Tahini • Smoked Onion Aioli

## Sides

### Fries | €5

Cajun Spice • Chipotle Mayo

### Celeriac & Potato Purée | €5

Demi-Glace • Fried Garlic Crumble

### Coleslaw | €5

Red & White Cabbage • Carrot • Creamy Dressing

### Cucumber & Tomato Salad | €5

Chimichurri • Smoked Maldon Salt

## Dessert

### Bread Pudding | €9

Warm Frisian Suikerbrood • Vanilla & Orange Zest Ice Cream • Miso Caramel • Honey Cress

### Bushwacker Milkshake | €15

Rum • Chocolate Liqueur • Coffee Liqueur • Coconut Sorbet • Whipped Cream

### Whisky Tasting | €15

Cardhu Gold Reserve • Talisker Skye • The Singleton 12Y

*Paired with dark chocolate to enhance the aroma and flavour.*

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