

SMOKE
GRILL - BBQ - BAR

WELCOME TO SMOWK

Located just 50 meters from the seawall, in the vibrant heart of Ostend, you'll find smowk.

At Smowk, it's all about our passion for what we do. Our traditional French charcoal grill is the beating heart of our kitchen, where we honor the art of grilling.

Every dish is infused with the smoky aromas and authentic flavors that only charcoal can provide.

Step into the cozy interior of Smowk and let yourself be surprised by the warm atmosphere that perfectly blends with the tempting aromas wafting from our open kitchen.

DRESSED IN



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POWERED BY



ddv automotive group

SMOWK
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APERITIEVEN

COUPE CHAMPAGNE - DIDIER MICHEL BLANC DE BLANCS	€12,50
COUPE - CHAMPAGNE TAITTINGER BRUT PRESTIGE ROSÉ	€19,50
GLAS PROSECCO	€8,00
CAMPARI	€7,50
KIRR	€7,00
KIRR ROYAL	€13,50
MARTINO BIANCO – ROSSO	€7,50
PICON VIN BLANC	€9,50
PORTO WIT – ROOD	€7,00
RICARD	€7,50
PINEAU DE CHARANTE	€7,00
BELVEDERE VODKA	€12,00
BACARDI BLANCA	€7,50
CAPTAIN MORGAN SPICED GOLD	€9,00
KRAKEN BLACK SPICED RUM	€9,50
DIPLOMÁTICO RESERVA EXCLUSIVA 12 YEAR RUM	€13,00
JOHNNIE WALKER RED	€8,00
JACK DANIELS	€9,00
JACK DANIELS APPEL / HONEY	€9,00
TANQUERAY LONDON DRY	€9,00
TANQUERAY TEN GIN	€12,50
TANQUERAY SEVILLA	€9,00
BULLDOG GIN	€9,00
MARULA POMEGRANATE	€13,50
COPPERHEAD	€13,50
SOMMBERSBY	€6,00
SUPPLEMENT SOFT DRINK	€3,00
SUPPLEMENT FEVER TREE MEDITERRANEAN / INDIAN	€3,50
SUPPLEMENT FRESH ORANGE JUICE	€4,50

ALCOHOLVRIJE APERITIEVEN

SANBITTER	€6,00
VIRGIN MOJITO	€7,50
VIRGIN MULE	€7,50
VIRGIN BASIL SMASH	€8,00
VIRGIN PORNSTAR	€8,50
VIRGIN PASSION MULE	€7,50
COPPERHEAD 0.0 & MEDITERRANEAN FEVER TREE	€10,50
STELLA ARTOIS 0.0	€4,00
LIEFMANS 0.0	€4,00

COCKTAILS

HOUSE COCKTAIL	€13,00
CUBA LIBRE	€13,00
MOJITO	€13,00
NEGRONI	€13,00
SMOWKY NEGRONI	€14,00
DARK 'N' STORMY	€13,00
ST.GERMAIN SPRITZ	€12,00
APEROL SPRITZ	€10,00
LIMONCELLO SPRITZ	€11,00
BLOODY MARY (BELVEDERE & BIG TOM)	€14,00
MOSCOW MULE	€13,00
PORNSTAR MARTINI	€13,00
WHISKEY SOUR	€13,00
WHISKEY APPLE SOUR	€13,00
OLD FASHIONED	€13,00
SMOWKY OLD FASHIONED	€14,00
AMARETTO SOUR	€13,00

SPARKLING

PROSECCO	€37,00	
CHAMPAGNE DIDIER MICHEL – BLANC DE BLANCS	€99,00	
CHAMPAGNE TAITTINGER BRUT PRESTIGE ROSÉ	€63,00	
CHAMPAGNE BASIEL DE LOWI – BRUT	€50,00	
CHAMPAGNE RUINART BLANC DE BLANCS - BRUT	(37,5CL) €76,00	(75CL) €145,00 (1,5L) €275,00

TEASERS

SECRETO 07 BY DE LAET & VAN HAVER

DRY AGED RIBEYE - 7 SECRET SPICES - BELGIUM

€19,70

ENTRECOTE BY DIERENDONCK

WEST-VLAAMS ROOD - BELGIUM

€19,70

OPEN SAUSAGE ROLL

BEEF - SMOKED - CHEDDAR - SRIRACHA - BASIL

€18,00

BOUCHOT MUSSELS

GRILLED - LEMONGRASS - GINGER

€22.00

TOAST CANNIBAL

BEEF - BRIOCHE

€19,50

KOFTE

FLATBREAD - TZATZIKI - POMEGRANATE

€21,00

FETA CHEESE

WATERMELON - MINT - PINE NUTS

€18,00

MINI BURGER BOUDIN BURGGRAEVE (2)

WHITE TRIPE - CURRY MAYO - ONION

€21.00

STARTERS ARE ONLY AVAILABLE IF THEY ARE FOLLOWED BY A MAIN COURSE.

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, WE'D LOVE TO HEAR ABOUT THEM!



MAIN COURSES

BRILL FISH

MEDITERRANEAN STYLE - FREGOLA €33,00

CHICKEN FILET

'HONEY-MUSTARD' - BABY POTATOES - GREEN ASPARAGUS
€31,00

ITALIAN STEAK TARTARE

BALSAMIC - PARMESAN CHEESE
€31,00

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, WE'D LOVE TO HEAR ABOUT THEM!

THE MEAT SHOP

AL ONZE RUNDERRASSEN WORDEN VOOR JULLIE STEEDS ZORGVULDIG GESELECTEERD IN
SAMENSPRAAK MET ONZE PARTNERS

OUR MEAT IS A SLOW FOOD PRODUCT AND NEEDS TIME TO COOK * IT IS ALWAYS SERVED WITH FRESH
FRIES AND A SALAD.

TOURNEDOS
BY GOOD MEAT
€29,50

FILET OF BEEF
NEW ZEALAND BY GOOD MEAT
€39,50

MEET THE MEAT! PRICE PER MEAT CHOICE

TO SHARE - CHOOSE FROM "THE BUTCHER'S SHOP" & MEET THE MEAT!

SAUCE SELECTION - €4.00

PEPPER - MUSHROOM - GARLIC BUTTER - BÉARNAISE - CHIMICHURRI

"Great meat doesn't need sauce, but it's totally okay to ask for it!"

SIDE DISHES - €6.00

ROMAN SALAD WITH HONEY MUSTARD AND POMEGRANATE
SWEET POTATO FRIES WITH CHORIZO MAYO
CORN RIBS - TZATZIKI
GREEN ASPARAGUS - ROASTED LEEK OIL - PECORINO CHEESE

THE MEAT SHOP

AL ONZE RUNDERRASSEN WORDEN VOOR JULLIE STEEDS ZORGVULDIG GESELECTEERD IN
SAMENSPRAAK MET ONZE PARTNERS

OUR MEAT IS A SLOW FOOD PRODUCT AND NEEDS TIME TO COOK. IT'S ALWAYS SERVED WITH HAND-
CUT FRIES AND A SALAD.

DRY-AGED CHOICE

COTE A L'OS 1KG (2P)

MINHOTA - PORTUGAL - BY GOOD MEAT

*With its origins from the North of Portugal, this turns out to be one of the exclusive Portuguese cattle breeds.
We focus on older animals. This smaller breed of cattle can be crowned among the European elite.*

€54.00 PER PERSON

RIB-EYE

POLAND - BY GOOD MEAT

The Polish Holstein is a dairy cow known for its lovely marbling and creamy flavor.

€39,50

RIB-EYE

REINA - SPAIN BY MITERA

The Queen from Spain offers an exceptional quality of marbling, rich flavor, and tenderness

€51,00

WAGYU A5

JAPAN - BY MONARTI FINE FOOD

*The Rolls Royce of beef. This Japanese wagyu has an incredibly strong marbling and
delivers a buttery flavor.*

€139,00

ENTRECOTE

BERUGI - BELGIUM - BY MONARTI FINE FOOD

Berugi in Japanese means "Belgium" and is known for its marbled beef.

A blend of Belgian Holstein and Jersey cattle.

€54,00

ENTRECOTE

CLANDESTINE - SPAIN BY MITERA

*Txogitxu beef comes from carefully selected, grass-fed cattle from Spain and Europe. It's known for its
rich marbling and buttery soft texture.*

€54,50

ENTRECOTE

SPAANSE LIMOUSIN WITH DELICIOUS MEAT

*Selectie uit Galicië, Spanje door slager Felix die de beste kwaliteit selecteert voor ons
Rundsvlees gekend voor haar uitgesproken nootachtige smaak & vettige structuur.*

€49,50

WINE LIST

WINE BY THE GLASS

WHITE

Domaine Cauhapé, L'Éclipse – Frankrijk - Gros Manseng & Lauzet	€7,50
Rioja Vega – Rioja, Spanje - Tempranillo Blanco	€8,50
Luc Pirlet - Pays d'Oc, Frankrijk - Chardonnay	€6,00
Chablis Pommier – Bourgogne, Frankrijk- Chardonnay	37,5 CL €25,50

ROSÉ

Luc Pirlet - Pays d'Oc, Frankrijk - Syrah	€6,00
Miraval – Frankrijk, Côtes de Provence -Cinsault, Grenache, Syrah, Rolle	37,5 CL €24,50

RED

Château Cesseras, Cuvée Olri – Minervois AOP, Frankrijk- Syrah, mourvèdre & carignan	€8,50
Conde Vimioso, Sommelier Edition - Tejo, portugal - Aragonês, Cabernet Sauvignon, Petit Verdot, Syrah	€8,00
I Favati, Cretarossa – Campi Taurasini DOC - Aglianico	€9,50
Luc Pirlet - Pays d'Oc, Frankrijk - Merlot	€6,00
Haut De Brun - Côtes Du Rhône, Frankrijk- Grenache	37,5 CL €16,50

WINE BY THE BOTTLE

WHITE

France

Domaine Cauhapé, L'Éclipse – Gros Manseng & Lauzet	€36,00
Luc Pirlet - Pays d'Oc - Chardonnay	€29,00
Chablis Pommier – Bourgogne - Chardonnay	37,5 CL €25,50 €51,00
Sur la Roche - G. Morat, Pouilly-Fuissé – Bourgogne – chardonnay	€79,00
Chateau Carbonnieux , Pessac-Leognan – Semillon & Sauvignon Blanc	€81,00

Spain

Rioja Vega – Rioja - Tempranillo Blanco	€42,00
Cellar Pascona, Lo Noi del Sac – Montsant – Merlot blanc de noirs	€42,00

Belgium

Quatre Cépages, Entre-Deux-Monts – Heuvelland - Chardonnay, Pinot Gris, Pinot Auxerrois & Sieger	€48,00
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Italië

Corte Sant'Alda Soave – Veneto - Garganega, Trebbiano di Soave	€41,00
Assuli Astolfo - Sicilia – Grillo	€44,00

Chili

Las Ninas Reserva – Valle de Colchagua - Chardonnay	€32,00
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United States

Skins Orange wine – Central coast, Californië – chenin blanc, pinot gris, riesling, albarino, vermentino, albillo mayor & verdelho	€72,00
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WINE LIST

RED

France

Château Cesseras, Cuvée Olri – Minervois - Syrah, Mourvèdre & Carignan Luc Pirlet -	€41,00
Pays D'Oc - Merlot Haut De Brun - Côtes Du Rhône - Grenache Château Rozier Saint-	€29,00
Emilion Gr. Cru – Bordeaux - Merlot & Cabernet France - 2022 Château Troplong	€32,00
Mondot, Saint-Emilion Gr. Cru - Saint Laurent de Combes,	€55,00
Merlot, Cabernet Sauvignon, Cabernet Franc - 2002	€172,00
Châteauneuf Du Pape – Rhône, France - Syrah, Grenache & Mourvèdre Château Langoa	
Barton – Bordeaux, St. Julien -	€69,00
Merlot, Cabernet Sauvignon, Cabernet Franc - 2016	€120,00
La Gabinele, Thierry Rodriguez - Languedoc - Grenache, Mourvèdre, Syrah & Carignan	
Dom. Coudoulet, Ournac Frères – Pays d'Oc - Pinot Noir - 2021 Château Lagrézette -	€39,00
Cahors - Malbec - 2019	€56,00
	€71,00

Spain

Tomàs Cusiné, Vilosell – Costers del Segre - Tempranillo, Syrah, Tempranillo, Grenache	
Finca La Barca Reserva – Rioja - Tempranillo - 2018 Pio del Ramo – Crianza - Jumilla -	€42,00
Cabernet Sauvignon, Mourvèdre, Petit Verdot, Syrah -	€34,00 (1,5L) €84.00
	€44,00 (1,5L) €68.00

Italië

Il Favati, Cretarossa – Campi Taurasini DOC - Aglianico - 2016 Brunello Di Montalcino	€48,00
n°8 - Siena - Sangiovese - 2019 Fabiano Amarone Della Valpolicella classico, Verona -	€74,50
corvina, rondinella, molinara, and croatina - 2020	€79,00
Viola delle Viole, Barbera d'Alba Superiore - Piemonte - Barbera - 2021 Tenuta di	
Ghizzano, Veneroso – Terre di Pisa, Tuscany -	€62,00
Sangiovese and Cabernet Sauvignon - 2019	€79,00

Portugal

Conde Vimioso, Sommelier Edition - Tejo, Portugal -	
Aragonese, Cabernet Sauvignon, Petit Verdot, Syrah	€42,00
Quinta de St. Jose – Douro - Touriga Franca, Touriga Nacional	
	€42,00

ROSÉ

France

Miraval – Côtes de Provence - Cinsault, Grenache, Syrah	
Luc Pirlet - Pays d'Oc, France - Syrah	€49,00
	€29,00

Austria

Markowitsch Rosé – Carnuntum, Austria - Merlot, Pinot Noir, Blaufränkisch, Zweigelt	
	€32,00



BEERS

STELLA ARTOIS 33CL (VAN HET VAT)	€4,00
STELLA ARTOIS 0.0	€4,00
CARLSBERG	€4,00
CARLSBERG 0.0	€4,00
KARMELIET 33CL (VAN HET VAT)	€5,00
LIEFMANS KRIEK	€4,00
LIEFMANS 0.0	€4,00
LEFFE BRUIN	€4,00
KEYTE	€5,00
HOEGHAARDEN	€4,00
ORVAL	€6,00
WESTMALLE TRIPEL/DUBBEL	€5,00
LEFFE BLOND	€5,00
LEFFE BLOND 0.0	€4,00
DUVEL	€6,00
ST.HUBERTUS	€5,00

SOFT DRINKS

COCA-COLA / ZERO	€3,50
BIG TOM TOMATENSAP	€4,50
PERRIER	€3,50
S. PELLEGRINO 1/2L	€6,00
VITTEL	€3,50
VITTEL 1/2L	€6,00
MINUTE MAID APPEL	€3,50
VERS FRUITSAP	€5,50
SPRITE	€3,50
BLISS AGRUM	€3,50
FANTA	€3,50
GINI	€3,50
FUZETEA	€3,50
FEVER-TREE: GINGER BEER, TONIC, GINGER ALE	€4,00
SAN P. TONICA	€3,50
SAN P. LIMONATA	€3,50
BIONINA: PINK GRAPEFRUIT, BLOOD ORANGE	€4,00

DESSERTS

COLONEL COUPE

LEMON SORBET - BELVEDERE VODKA

€15,00

ICED COFFEE

HOME MADE SOFT ICE CREAM

€12,00

CONE ICE CREAM CAFÉ

HOME MADE SOFT ICE CREAM

€4,00

MANGO

CHEESE PLATE - PASSION FRUIT - MERINGUE

€12,00

DIGESTIEF EN HOT DRINKS

AFTER DINNER DRINKS

LIMONCELLO MIX TASTING	€15,00
LIMONCELLO	€8,00
ORANCELLO (MELONCELLO OF BLOEDSINAASAPPEL)	€8,00
COGNAC - MARTELL	€8,00
COGNAC HENESSY V.S.O.P	€11,50
CALVADOS - MAGLOIRE	€8,00
SAMBUCCA – MOLINARI	€8,00
DIPLOMÁTICO RESERVA EXCLUSIVA 12 YEAR RUM	€13,00
ZACAPA 23 YEARS	€16,00
BAILEYS	€8,00
COINTREAU	€8,00
AMARETTO – DISARONNO	€8,00
WHISKEY – THE FAMOUS GROUSE	€8,00
JOHNNIE WALKER BLUE LABEL	€24,00
LICOR 43	€8,00
POIRE WILLIAMS	€8,00
WHISKY JACK DANIEL'S BONDED 50°	€13,00
CALVADOS CHÂTEAU DU BREUIL 20 YEARS	€16,00
DON JULIO REPOSADO	€14,00
ESPRESSO MARTINI	€13,00
ESPRESSO MARTINI MAISON	€13,00
TIRAMISU MARTINI	€13,00

HOT DRINKS

KOFFIE (BY AROMA KOFFIE)	€4,00
EXPRESSO	€4,00
EXPRESSO DOPPIO	€5,00
DECA KOFFIE	€4,00
LATTE MACCHIATO	€4,90
LATTE MACCHIATO CARAMEL	€5,00
CAPPUCCINO	€4,50
INFUSE THEE	€3,50
(DARJEELRING, KAMILLE, GREEN CHINA, MUNT, ROZENBOTTEL)	
IRISH COFFEE	€12,00
ITALIAN COFFEE	€12,00
BAILEYS COFFEE	€12,00
FRENCH COFFEE	€12,00
43 COFFEE	€12,00

MEET US ONLINE!



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