

← Story →

Cre'Afric was created in thought by Chef Shawn in 2018. Chef Shawn a native of Brooklyn N.Y. always wanted to open her own restaurant. In the early 80's Chef Shawn AKA Shawn ( she was not yet a Chef) had an opportunity to work as a waitress in a West African restaurant owned by a family friend. This restaurant sold Liberian cuisine and was such a hit in Downtown Brooklyn, the locals could not get enough. Chef Shawn fell in love with the food and vibe and she also noticed that the food was similar to the cuisine from Louisiana, Senegal and Nigeria. Several years after the closing of the family friend's restaurant, Chef Shawn still noticed a craving for West African food and decided to open Cre'Afric. Since day one of the Grand Opening Cre' Afric has been a hit. The secret to Cre Afric's success is the use of fresh authentic ingredients and local cooks from the regions that are represented on the menu.

Cre'Afric is open and proud to serve you fresh authentic Louisiana Creole and West Africa cuisine.

Thank you,

Chef Shawn

We accept Cash, Debit, Checks, Visa, MasterCard,  
Discover and Corporate Accounts.

# Cre-Afric

One Sean Way, Brooklyn N.Y. 11217

# Creole Menu

## Appetizer

Grilled Jumbo Shrimp (6 pieces) with Citrus Sauce 8.00  
Citrus dressed grilled shrimp with orange, lemon, mango, citrus sauce.

Fried Okra 7.00  
Fried cornmeal battered baby okra served with a sweet tangy dipping sauce.

## Entree

Jambalaya 18.00  
Seasoned red rice cooked with tomatoes, white onions, andouille sausage, shrimp, celery and Creole spices .

Shrimp and Sausage Gumbo (Choose one side) 20.00  
A hearty bowl of slow simmered gumbo loaded with jumbo shrimp, crab legs, andouille sausage and Creole spices.

Creole Chicken Fricassee (Choose one side) 15.00  
Lightly browned chicken thighs stewed with aromatic spices, dry white wine and cream. Finished to a velvety perfection.

## Side

White Jasmine Rice (12oz bowl) 4.00  
Steamed imported Jasmine rice

Red Beans and Rice (16oz bowl) 6.00  
Fresh kidney beans slow cooked with smoked turkey, andouille sausage, chicken stock and Creole spices.  
Served under Jasmine rice

Corn Bread (3 pieces) 4.00  
Moist yellow cornmeal cakes.

## Desserts

Carrot Cake (No Nuts) (Per Slice) 8.00  
Moist naked cake with carrots, raisins, cinnamon, nutmeg and spices with cream cheese frosting.

White Cake (Per Slice) 8.00  
Moist naked cake with carrots, raisins, cinnamon, nutmeg and spices with cream cheese frosting.

Homemade Ice Cream (Vanilla, Praline) 12oz Bowl 6.00  
In house made ice cream.

## Beverages

Soda (Dr.Pepper, Pepsi, Sprite) Can 2.00

Sparkling Water (Per Bottle) 4.00

Coffee 8oz 3.00

Coffee 12oz 4.00

Tea (Black, Mint) 12oz 2.00

# African Menu

## Appetizer

Mandazi 6.00  
Soft fried flour doughnut made with fresh grated coconut, cinnamon and coconut milk. Served with caramel sauce.

Beef Meat Pie 7.00  
Flaky succulent crusty hand pies filled with seasoned beef with tomato and minced onion. Served with a spicy tomato sauce.

Garden Salad 8.00  
Mixed greens (arugula, spinach, butter bead lettuce, curly endive and tatsoi) Dressings (House, Italian, Balsamic Honey, Tahini)

**Entree (Choose #1 & #2, then choose #3 & #4). Every entree comes with Fried Sweet Plantin.**

### #1

Egusi Stew 18.00  
Ground melon seed steamed with spinach and dried fish.

Spinach Stew 18.00  
Spinach sautéed with seasoned shrimp, tomatoes, smoked turkey, white onion and African spices.

Cassava Leaf 20.00  
Fresh cassava leaves stewed with smoked turkey, shrimp (dried and fresh), and seasoned lamb stew.

### #2 Choose up to three

Oxtail +2.00

Goat

Chicken

Cowfoot

Ponmo (Cowskin) +2.00

Stockfish +5.00

Mixed Vegetable (Yam, Pumpkin, Cassava)

### #3

Iyan (Pounded White Yam) +3.00

Fufu (Potato, Plantain) +2.00

### #4

Jollof Rice +2.00  
Long grain Jasmine rice steamed with tomatoes, West Africans spices, onions and vegetables.

Spinach Check Rice +1.00  
Brown Jasmine rice stewed with chopped spinach, chicken stock, parsley, garlic, cayenne pepper and African spices.

White Rice (Basmati)  
Authentic imported Basmati rice.

## Beverages

Palm Wine (Per Bottle) 12.00

Sparkling Water (Per Bottle) 4.00

Coffee 8oz 3.00

Coffee 12oz 4.00

Tea (Black, Mint) 2.00

Soda (Coke, Orange, Sprite) (Can) 2.00

Sorrel 16oz 4.00

## Desserts

Banana Cake (Per Slice) 8.00  
Moist banana 3 layer cake with sour cream cheese frosting topped with fresh bananas.

White Cake (Per Slice) 8.00  
Moist white cake with vanilla bean frosting.

Homemade Ice Cream (Vanilla, Oatmeal Raisin) 12oz Bowl 6.00  
In house made ice cream.