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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
- Fried Okra 7.00

## Entree

- Jambalaya 18.00
- Shrimp and Sausage Gumbo (Choose one side) 20.00
- Creole Chicken Fricassee (Choose one side) 15.00

## Side

- White Jasmine Rice nn.00
- Red Beans and Rice nn.00
- Corn Bread nn.00

## Desserts

- Carrot Cake (No Nuts) (Per Slice) 8.00
- White Cake (Per Slice) 7.50
- Homemade Ice Cream (Vanilla, Praline) 12oz Bowl 5.50

## Beverages

- Soda (Dr.Pepper, Pepsi, Sprite) Can 2.00
- Sparkling Water (Per Bottle) 4.00
- Coffee 8oz 1.75
- Coffee 12oz 1.75
- Tea (Black, Mint) 2.00

# African Menu

## Appetizer

- Mandazi 6.00
- Beef Meat Pie 6.59
- Garden Salad Dressings (House, Italian, Baslamic Honey, Tahini) 7.00

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

## #1

- Egusi Stew 18.00
- Spinach Stew 18.00
- Cassava Leaf 20.00

## #2 Choose up to three

- Oxtail +2.00
- Goat nn.00
- Chicken nn.00
- Cowfoot nn.00
- Ponmo (Cowskin) +2.00
- Stockfish +5.00
- Mixed Vegetable (Yam, Pumpkin, Cassava) nn.00

## #3

- Iyan (Pounded White Yam) +3.00
- Fufu (Potato, Plantain) +2.00

## #4

- Jollof Rice +2.00
- Spinach Check Rice nn.00
- White Rice (Basmati) nn.00

## Beverages

- Palm Wine (Per Bottle) 10.00
- Sparkling Water (Per Bottle) 4.00
- Coffee 8oz 1.75
- Coffee 12oz 2.00
- Tea (Black, Mint) 2.25
- Soda (Coke, Orange, Sprite) (Can) 2.00
- Sorrel 16oz 3.75

## Desserts

- Banana Cake (Per Slice) 7.50
- White Cake (Per Slice) 7.50
- Homemade Ice Cream (Vanilla, Oatmeal Raisin) 12oz Bowl 5.50