

# RARE DAILY *new york*

## Downtown's New Ceviche Spot

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Right about now, we know you could use a little vacation.

In fact, you may already be counting the days before jetting off to warmer, more tropical pastures.

For those heading to South America, get a little taste of the local cuisine at **La Barra Cevicheria**, opening next week on the Lower East Side. Cheffed by Allan Feldman (formerly of La Grenouille and Veritas), La Barra is big enough for your entourage (22 heads) but small enough to feel intimate.

Score a seat and start things off with a little... ceviche. *Shrimp and Scallop Aguachile* sets the tone of the menu—crisp, cured, and citric. And since this is a *cevichería*, expect over a half-dozen, citrus-marinated seafood options ranging from Shrimp to Red Snapper to Octopus. Spice up your meal with more South American staples like *Diablo Oysters*, *Beef Empanadas with Chimichurri*, and *Chicken Pozole*.

Polish it all off with some cerveza or wine - all sourced from Latin America.

Drink up.

*La Barra opens next week. Preview the Dinner Menu [here](#).*

### **La Barra Cevicheria**

250 Broome Street (near Orchard Street)

Tel: (212) 260-3900

[labarranyc.com](http://labarranyc.com)

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