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La Barra Cevicheria

Last Updated: December 22, 2008 9:10:51 pm



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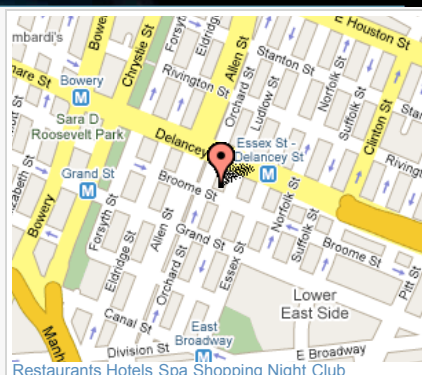
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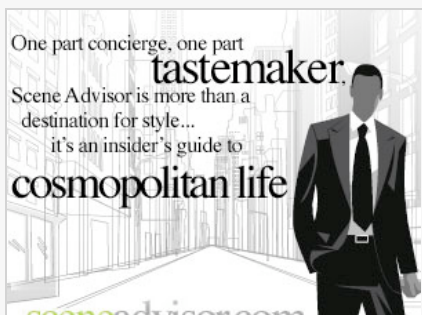
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In the pre-Christmas days, you're too busy to cook things. That's why it's a good time for a raw fish restaurant (aka Cevicheria). On Broome Street near Ludlow and Orchard, the brand new La Barra Cevicheria may not have picked the choicest time to open its doors, but there's always a market for cozy, Mexican-influenced restaurants.

It's a rather small venture and that should help the allure. An inviting rail section as well as scattered, small seats welcome customers. The menu has a prevailing Mexican vibe. For dinner, the selection of ceviches includes Scallops, Octopus, Red Snapper, Jicama, and Shrimp.

Soups, salads, and empanadas buoy the card. The latter includes beef with chimichurri, cazon, and cheese and corn. Furthermore, there is also a trio of house specialties, such as spicy shrimp, oysters, and baked clams. Along with the ceviches, a raw bar will pull shellfish from the shore.

In addition to the Dinner Menu, La Barra Cevicheria has a Lunch session. The midday options only vary slightly from the night, notably supplementing with Vuelve a la Vida and a couple of others.

La Barra Cevicheria opens Tuesday, December 23rd.

Phone: 212-260-3900

Address: 250 Broome Street, New York, NY 10002

buzz up



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1 Review



John Abrams

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Posted: 14 days ago

I was excited about La Barra Cevicheria, as it came highly recommended. However, I was disappointed the moment I walked in. The staff was unfriendly. I don't think they even smiled or greeted us properly. I tried to be open-minded and not be too quick to let that set the tone for the rest of my meal. But, alas, it also took a while for someone to come and take our order. The check also took a while. It wasn't even that busy. The only good thing I have to say is that the dinner I had was great and the decor was nice.

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