



BARRA

EVENT BROCHURE

BARRA

BARRA,
SHOWCASING THE FLAVOURS AND
TRADITIONS OF LATIN AMERICAN
CUISINES BY EXECUTIVE CHEF
ALEJANDRO SARAVIA.

TRADITIONS AND FLAVOURS

A fun & lively dining experience which shines a spotlight on the diverse cuisines from across Latin American cultures.

Barra provides the perfect location to celebrate with friends, have a romantic date or do business over a unique meal. Our menu includes dishes from Alejandro Saravia's native Perú as well as from Colombia, Mexico, Venezuela, Argentina and Brazil.

Our drinks list features a curated selection of New World and Old World wines, alongside signature cocktails which focus on Latin American spirits.

(03)9654 6322
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BARRA

EVENT SPACES



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Barra can be used in a few different ways, but as a private dining experience it can comfortably accommodate up to 30 guests seated in an intimate environment. We also have curtains, that can create more privacy to the street view. This seating style is more traditional with long tables down the middle of the space.

Capacity
Seated 38
Cocktail 45



BARRA

EVENT PACKAGES



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Celebrating the cantina, or Bar, cultures from across Latin America, Barra's selection of set menu's offers a curated selection of street food and local classics from across Latin America. Designed to share and perfect for groups, these menus offer an unique and lively dining experience like no other.

LA CALLE SELECTION

\$89 per person

PER. Market fish ceviche, fried calamari, citrus leche de tigre

PER. Albacore tuna tiradito, rocoto & katsubushi tigers milk, wakame chalaca, tobiko

ARG. Corn & Cheese empanada

PER. Fried chicken causa, spicy potato mash, acevichada, avocado

VEN. Country style 1/2 Free-range chicken, white corn puree

COL. Hand cut potato chips, tartar mayonnaise

ECU. Coral lettuce salad, crema de ajo, pickled onion

CUB. Coconut & mango-lime cheese cake



BARRA'S FIESTA

\$119 per person

MEX. Poached Banana prawn, smoked aguachile, cucumber, avocado

PER. Albacore tuna tiradito, rocoto and katsubushi tigers milk, wakame chalaca, tobiko

PER. Baked Abrolhos Island scallop, parmesan cream

PER. Grilled beef skewer, Peruvian dried chilli

PER. Peruvian fish curry - rockling, pumpkin, chicha de jora

ARG. MB2+ 'Bass Strait' Club Steak
Grass fed, dry aged 28 days, bone in

COL. Coconut titote rice, roasted coconut

ARG. Roasted carrots, cultured goat cheese, pumpkin seeds

ARG. Chocotorta - Layered chocolate cake, cream cheese & dulce de leche

GLOSSARY OF LATIN AMERICAN INGREDIENTS AND DISHES

CEVICHE

One of the most popular dishes from across Latin America showcasing the best of their coastal ingredients. Ceviche is a dish of cubed raw fish, which has been lightly cured in an acidic dressing (citrus/vinegar)

PLANTAIN

A starchy tropical fruit, similar to a banana, which is a staple food crop for many regions of Latin America. Often prepared like a vegetable, the starch turns to sweet caramel flavours when cooked.

YERBA MATE

A herbal, green tea found across Latin America, particularly popular in Argentina and Chile.

LULO

A tropical fruit from South America that looks like a fuzzy orange or tomato. Described as a cross between a tomato and a lime, the flavour is fresh and tangy with hints of tropical sweetness.

CHICHARRON

A colloquial term for a crisped meat fat but generally referring to pork belly.

TIGRE'S MILK

Also known as Leche de tigre, is the name for a ceviche dressing in Peru. A classic tigre's milk usually contains lemon and lime as well as coriander, chilli and fish offcuts but many variations can be found using local ingredients.

TATEMADA

A traditional Mexican style of sauce where base ingredients of tomato, onion, garlic and chilli are charred giving a smoky, sweet flavour.

ADOBO

A Spanish method of cooking meat in a rich sauce of chilli and spices. The cooking sauce is then reduced to make a thicker, sauce served on top of the meat. Recipes for Adobo vary widely across regions with each using specialty ingredients.

BARRA CANAPÉ MENU



*prices and menu items are subject to change.

COLD | \$10 per piece

Sydney rock oysters, carrot tabasco, lime

PER Market fish ceviche, aji limo leche de tigre

MEX Poached prawns, smoked aguachile, cucumber, avocado

CHI Seasonal vegetables, toasted almond dressing, herb oil

MEX Guacamole, jalapenos, corn totopos, coriander

HOT || \$10 per piece

VEN Poached chicken arepa, avocado mayonaise, guasacaca

PER O'connor beef rump anticuchos, peruvian dried chillies, carretillera sauce

PER Free range Chicken anticuchos, peruvian dried chillies, carretillera sauce

PER Abrolhos Island scallop, parmesan cream, aji amarillo butter

SUBSTANTIAL | \$15 per piece

ARG Mini swordfish Milanese, hand cut chips, aji amarillo mayonnaise

URG Grilled lamb ribs, chimichurri (+ \$3 per unit)

ARG Choripan, pork chipolata, chimichurri, aioli

ARG Corn empanada & cheese, chimichurri

SWEET | \$10 per piece

ARG Alfajor

CARIBBEAN coconut and mango cheesecake

Beverage Packages

BEVERAGE PACKAGE ONE

Two hours | \$75 per person
Three hours | \$90 per person
Four hours | \$105 per person

Sparkling
White wine
Red wine
Tap beer
Soft drinks & mineral water

BEVERAGE PACKAGE TWO

Two hours | \$90 per person
Three hours | \$105 per person
Four hours | \$120 per person

Sparkling
2 X White wine
2 X Red wine
Tap beer
Soft drinks & mineral water

BEVERAGE PACKAGE THREE (premium)

Two hours | \$125 per person
Three hours | \$145 per person
Four hours | \$165 per person

Sparkling
2 X White wine
2 X Red wine
Tap beer
Soft drinks & mineral water

BEVERAGE UPGRADES

Cocktail on arrival \$24 each

Spirit Package Upgrade
Two hours | \$40 per person
Three hours | \$55 per person

Champagne Upgrade NV Moët Chandon, Imperial, Brut
Two hours | \$70 per person
Three hours | \$105 per person



*prices and beverages are subject to change.

BARRA

FIND US

We are located in the 80 Collins precinct at 73 Little Collins Street, Melbourne 3000

PUBLIC TRANSPORT

Collins street & Bourke street TRAMS are both a short walks to Barra, Barra is a 15minute walk from Flinders Street station

CAR PARK

There are two car parks available within walking distance to our venue. For more information and to pre book please follow the below links.

SFirst Parking | 34-60 Little Collins Street | Parkade Car Park

<https://www.firstparking.com.au/locations/parkade/>

Wilson Parking - Scots Church, Melbourne CBD, VIC Car Park

<https://www.wilsonparking.com.au>



