



OMBRA

<https://ombrabar.restaurant/>

[@ombrabar.restaurant](https://www.instagram.com/ombrabar.restaurant)

One Vyner Street, London E2 9DG

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MITSHEL IBRAHIM

Mitshel Ibrahim has a wealth of food knowledge at his disposal; having worked with some of the most renowned London chefs, as well as his Italian upbringing and Egyptian heritage.

Mitshel grew up in Milan, where his migrant parents ran a restaurant. His intention was not to become a chef, but when he moved to London for university he found himself in kitchens and has not left. Mitshel worked at The Ten Bells, for **Isaac McHale's** project after The Young Turk's residency, and then at The Clove Club. Another key influence in Mitshel's career is his time at **Robin Gill's** The Dairy Group where he was a part of the opening team at Paradise Garage, and worked across the group for over two years. Mitshel also worked with **Junya Yamasaki** at Koya.

During his earlier cooking days, he worked at Ombra, and when the opportunity came up to take over the kitchen reins Mitshel snapped it up.

OMBRA

Sitting canalside in Hackney, Ombra is an Italian restaurant where a glass of wine is enjoyed with a simple and delicious plate of food. The terrace was built for the London Festival of Architecture (The Ombra Altana) and adds to the creative spirit of the restaurant and area.

The word *ombra* means a small glass of wine, or an aperitif, within the Venetian dialect, denoting the beginning of an evening and inspires the idea of conviviality of food.

Under Mitshel's guidance Ombra has developed the essence of the word and infused it with the locale of East London – a space of diverse influences, access to exceptional British produce and a creative spirit.

He has become known for his fresh pasta and cured meats, building an extensive in-house larder. Mitshel has bought a mill and the team are experimenting with organically grown UK grain for their pasta, which he believes will create tastier and more nutritious dishes.

As of March 2020, throughout the national lockdown, Mitshel guided Ombra on a journey from restaurant to pastificio and alimentari, inserting Ombra into the daily lives of his community and becoming a part of the local ecosystem.

Through the new concept, Mitshel managed never to break the relationship with the customer despite repeated interruptions to business. And now, this rough around the edges, canal-side Italian gem, has gone beyond being a local restaurant to a neighbourhood staple, reaching so many more people as a result, whether it be through delivery, takeaway, groceries, or wholesale produce.

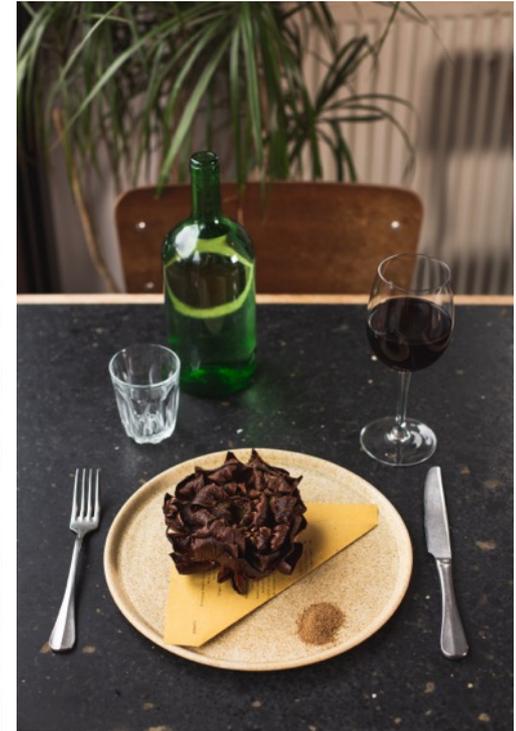


FOOD + DRINK

Designed for sharing, and to be enjoyed on your own terms, Ombra's food is seasonal and the menu changes regularly. Some examples include:

- *Gnocco Fritto* – delicate pillows made from lardo which is cured in the Ombra cellar for several months and laden with mortadella or other salumi of the season
- *Tagliolini* – angel hair pasta with in-house cured guanciale (pork cheeks), Sicilian artichokes and Verdicchio wine
- *Carne Salda* – rump beef cured in-house with juniper, black pepper and salt served depending on season; for example, this winter it was served with shaved artichokes and grated parmesan
- *Anchovies* – served on charred sourdough, garnished with soft season herbs “we have started curing our own anchovies in house, it's a very tedious job but it is really worth the effort!”

The wine list features low-intervention wines and the cocktails are Italian classics including regional spritz specialities – things you'd find in a Milan house party



EXPLORING FLAVOURS: 'WHEN IN OMBRA' SERIES

Mitshel has build up a popular event series, borne out of the desire to learn, create and collaborate with chefs he admires.

WHEN IN OMBRA

Guest chef
Anaïs van Manen

Where Vietnamese meets Italian, homestyle.

Cucina Casalinga

In partnership with
NATOORA

1 Vyner Street, E2 7DG

Book via www.ombrabar.restaurant

When in OMBRA

CANTARA BRAND Flavors

PACKED BY FLORENCE (PORTUGAL) 120g

PORTUGAL

2019

Gustavo T...

from...

In partnership with
NATOORA

Leo Caves de Pireno

Ombra, 1 Vyner Street, E2 7DG

When in OMBRA

THAILAND

3/02/20

Sirichai Kularbwong
from Singburi

Ombra, 1 Vyner Street, E2 7DG

book via www.ombrabar.restaurant

WHEN IN OMBRA

Guest chef
Andrew Lowkes

Dishes & ingredients from the mountain borderlands of Northern Italy

Alpine

29/10/18 @ OMBRA
1 vyner street
e2 7dg

In partnership with
NATOORA

Book via www.ombrabar.restaurant

WHEN IN OMBRA

Guest chef
Xabier Alvarez

A dialoge between galician and Italian cliché dishes.

Galicia

18/03/19 @ OMBRA
1 vyner street
e2 7dg

In partnership with
NATOORA

Book via www.ombrabar.restaurant

WHEN IN OMBRA

Guest chef
Nick Bramham
Quality Wines

Fried, grilled & raw. Highlights from a very edible island.

Sicilia

15/04/19 @ OMBRA
1 vyner street
e2 7dg

In partnership with
NATOORA

Book via www.ombrabar.restaurant



"I would describe myself as a conscientious cook, someone who is always looking to learn something and develop. I want my guests to try dishes they have never had before, without over complicating the food and with no pretentiousness.

I always want my guests to feel comfortable and at ease when dining. With great wine and food sourced from the best producers.

We are a restaurant that is truly part of the community, having been here for nine years – an independent business, where the whole team works together and gets stuck in. I have been known to work on the bar if it's needed!

Two cookbooks have been a huge inspiration to me, because of their 360 approach to food and thinking about a philosophy.

Ralæ was a quiet game changer for me; I found it interesting that they taught the chefs the meaning of wine, so they could help on the floor when needed. They also designed famous cutlery drawers meaning the control was in the customers' hands. And Stephen Harris' book, **The Sportsman**, I keep coming back to - reading about the journey from first service to becoming an institution. Both books talk about a philosophy of food that is simple and reliant on quality of produce."



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[Online Pastificio & Alimentari](#)

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