

O R O · B I A N C O  
RISTORANTE di CALPE

Welcome to our  
personal interpretation  
of the Italian cuisine

Chef Andrea Drago



## Menu

Accommodates up to 4 people

Our focaccia. Bread and breadsticks	6
Cuttlefish tagliatelle, whelk stew, chard and bergamot	26
Cured dentex, vegetable purée, sesame and bitter lemon	27
Scallop, horseradish, seafood mortadella and tangy-spicy "busara"	28
Rabbit plin with "pevarada," white corn, red shrimp and toasted oats	34
Eliche, bone narrow and saffron, marinated sardine, vinum acre and wild fennel	32
Citrus risotto with herbs, "cassœula" and shrimps	32
Lamb, butter, muscat wine and seaweed	42
Red bream, toasted marinara sauce, barnacles and buttermilk	38
Duck, pomelo sauce and "tortellini in brodo"	38

The dishes are designed to be enjoyed in 3 or 4  
bites and are served as individual portions.

Prices include 10% VAT

## Desserts

Smoked goat's milk ice cream, banana, horchata and mead shot 14

Black sesame cream, carob, apricot and coffee 14

Basil curd, mandarin sorbet and limoncello 14

Water service: €5 per person



Due to the complexity of our dishes,  
we are unable to list all the ingredients.

If you have any allergies or food intolerances,  
please let our staff know.

Prices include 10% VAT