

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

Welcome to our personal  
interpretation of the Italian  
Cuisine

Chef Andrea Drago



# O R O · B I A N C O

RISTORANTE di CALPE

Due the complexity of our dishes it is not possible to list all the ingredients of each one.

If you have any allergies or intolerance please inform our team.

The water service is 5€ per person



# A la Carte

Available until 4 persons

Cuttlefish, plums arrabbiata, black garlic, anchovies	15
<i>Callos</i> veggie, egg yolk, coliflower	15
Marinated rabbit, red prawns, herbs cabonara, tiger nut	20
Codfish ravioli, white mole, fig leafs	20
Spaghetto, bone marrow and saffron, veal shank	22
<i>Calamarata</i> , norway lobster, <i>aji amarillo</i>	22
Grouper, buckwheat, cockles, buttermilk	32
Grilled pigeon, bell pepper, lavender	32
Sirloin, mushrooms, roots	30
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Lime, limon, bergamot	9
Hazelnut, spicy cherry, boulevardier	12
Apricot, rum, miso	12
* Our sourdough bread, focaccia	5

The following preparations are intended to be enjoyed in three or four bites; otherwise, they would lose the essence with which they were created.

The prices include 10% VAT

# Tasting Menu

## Aperitifs

White prawns, pine nuts, aubergine

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Cuttlefish, plums arrabbiata, black garlic, anchovies

Pappardela, tuna, tomato

*Calamarata*, norway lobster, *aji amarillo*

Lamb, moscatel, butter

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Lime, limon, bergamot

Hazelnut, spicy cherry, boulevardier

Petit-fours

150€

## **Wine pairing**

71€

**\*supplement premium 20€**

The prices include 10% VAT

The menu is only available for the entire table