

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

Welcome to our personal  
interpretation of the Italian  
Cuisine

Chef Andrea Drago



# 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
Spaghetti, 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

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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

