

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

Welcome to our personal
interpretation of the Italian
Cuisine

Chef Andrea Drago



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

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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

