



Grupo Orobianco begins a new chapter in Barcelona after following a benchmark career in Calpe

· Orobianco concludes its journey as a fine dining restaurant in Calpe—the starting point for the group's development—and now concentrates its growth in Barcelona with new projects such as Osteria Condal.



Alicante/Barcelona, October 2026.- After more than a decade marked by gastronomic excellence and national and international recognition, Orobianco concludes its chapter as a fine dining restaurant in Calpe. The closing of this period also represents a turning point for Grupo Orobianco, which, having found in Calpe the platform to build and develop its business and culinary identity, is now embarking on a new phase with Barcelona as its main focus for business and growth.

From its privileged location high in the hills of Calpe, overlooking the Mediterranean and the Peñón de Ifach, Orobianco has built its own unique identity through a dialogue between Italian heritage and Mediterranean products, techniques, and culture. The project helped consolidate high-end Italian cuisine in Spain and demonstrated that this tradition could achieve the highest levels of recognition from within our country.

Throughout its journey, Orobianco has been awarded 1 MICHELIN Star and 1 Sol Guía Repsol, in addition to being included in the 50 Top Italy – The Best Italian Restaurants Outside Italy ranking, establishing itself as one of the leading exponents of the Italian gastronomy in Spain.

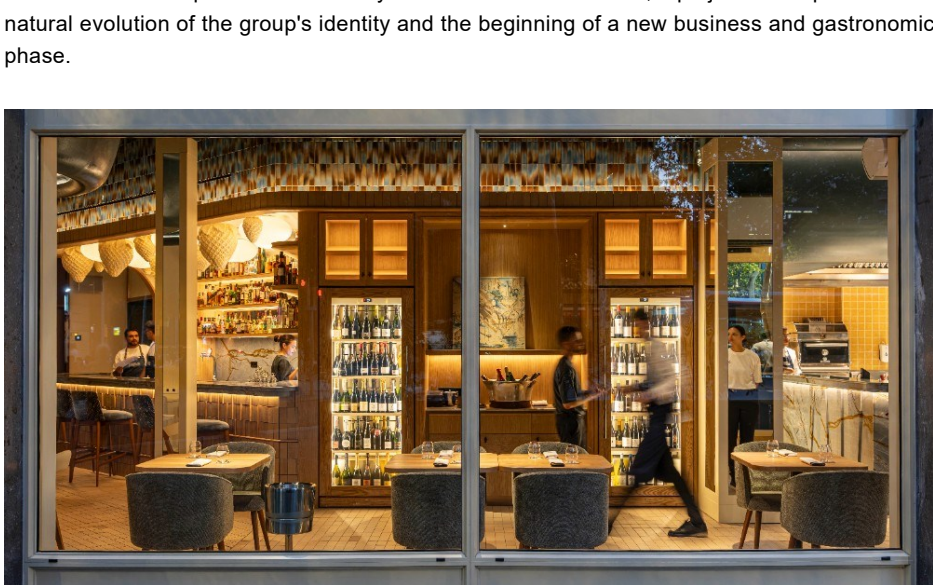


Under the gastronomic direction of Paolo Casagrande, and with Andrea Drago leading the kitchen, Orobianco developed a proposal based on produce, technique, and contemporary sensitivity. A cuisine with Italian roots that found in the Mediterranean a space for dialogue between cultures, allowing the project to develop a personality of its own.

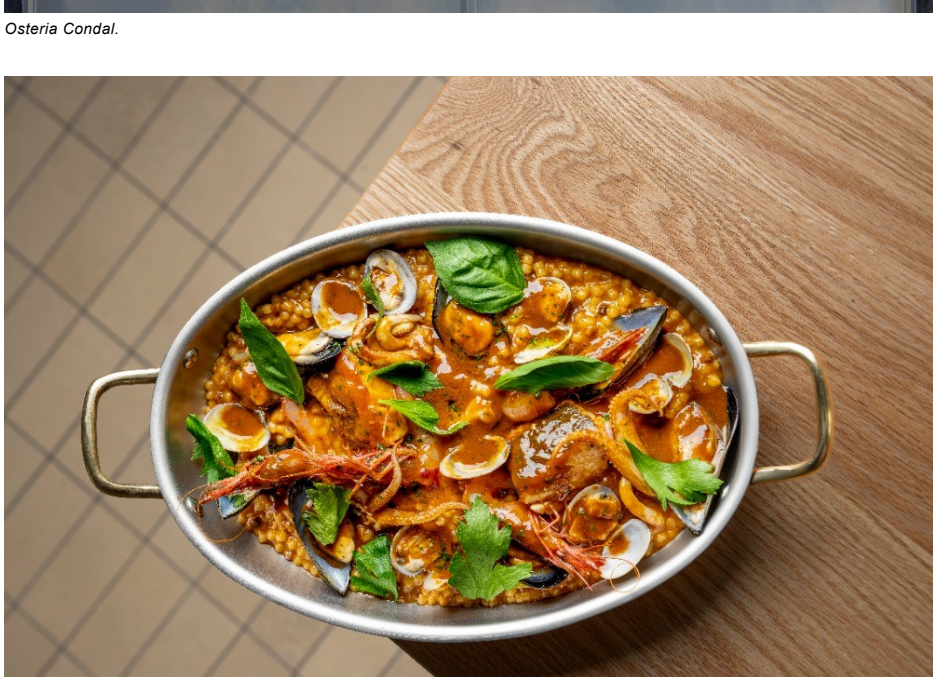
"Orobianco has been a very special project for us and for everyone who has been part of it. Calpe was a fundamental platform for building the group, developing our way of understanding Italian cuisine, and launching many ideas that are now part of our identity. We leave this period with deep gratitude for everything we have experienced and built there" says Paolo Casagrande.

For Inna Skriabina, CEO of Grupo Orobianco, this moment represents the natural evolution of a project that has grown over time: *"Projects have a beginning and an end. Calpe has given us so much and was the place where we were able to create, learn, and develop Grupo Orobianco. Now we feel the time has come to move forward and focus our efforts in Barcelona, where we want to continue developing new projects alongside Paolo and bring our essence to new formats and concepts."*

Following the experience gained in Calpe, Barcelona now becomes the main Grupo Orobianco's development hub. The city welcomes Osteria Condal, a project that represents the natural evolution of the group's identity and the beginning of a new business and gastronomic phase.



Osteria Condal.



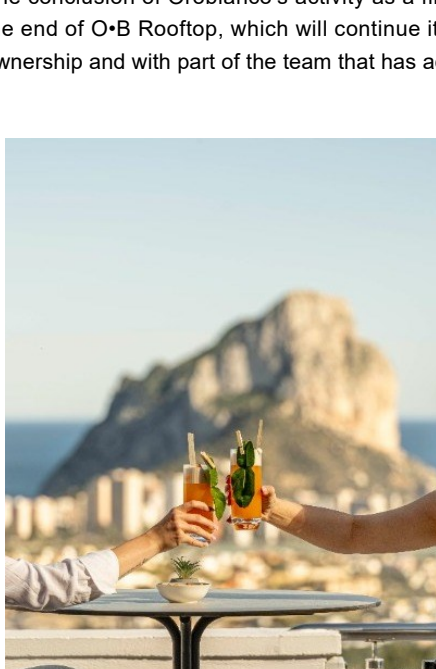
Fregola marinera, Osteria Condal.

Led by Paolo Casagrande, Osteria Condal offers a contemporary interpretation of the osteria from a Mediterranean perspective, combining Italian and Catalan influences in a concept centered on product, seasonality, wine, and hospitality.

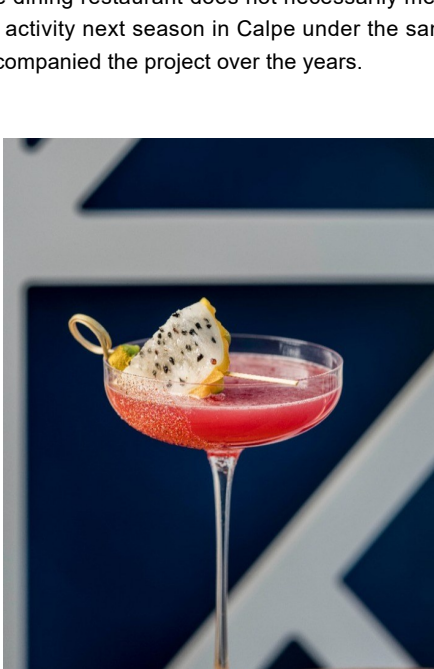
Located in Barcelona's Paral·lel, the project features a cuisine designed for sharing, a wine cellar with nearly 300 references, and a space inspired by the light, movement, and natural elegance of the Mediterranean.

Osteria Condal is not a replica of Orobianco, but rather the evolution of the experience gained over these years into a new concept and context. The project reflects Grupo Orobianco's commitment to continuing to develop its business in Barcelona, adapting its culinary identity to new concepts and approaches to the restaurant industry.

The conclusion of Orobianco's activity as a fine dining restaurant does not necessarily mean the end of O·B Rooftop, which will continue its activity next season in Calpe under the same ownership and with part of the team that has accompanied the project over the years.



O·B Rooftop.



Electric Dragon.

With a more casual offering based on comfort food, cocktails, music, and leisure, O·B Rooftop has developed its own identity within the culinary and entertainment scene of the Costa Blanca.

Its continuity is therefore planned as an independent project from Grupo Orobianco's new stage, while maintaining part of the team and the connection to the space and the history built in Calpe.

Over these years, Calpe served as the starting point for building an identity, developing a business model, and launching ideas that now allow Grupo Orobianco to face a new stage with greater experience and perspective.

Now, with Barcelona as the core of its current activity and future development, the group focuses its efforts on continuing to grow alongside Paolo Casagrande, exploring new concepts and opportunities to keep evolving its gastronomic essence.



About Grupo Orobianco

Grupo Orobianco is a restaurant group specialized in contemporary Italian haute cuisine, led by its CEO, Inna Skriabina, with gastronomic direction by chef Paolo Casagrande. The company has consolidated a project that combines culinary excellence, respect for Italian tradition, and an innovative vision of gastronomy. Its flagship is Orobianco, in Calpe (Alicante), a 1 MICHELIN Star restaurant offering an Italo-Mediterranean fine dining concept under the direction of chef Andrea Drago. From this location, the group built an identity based on quality, produce, and the gastronomic experience. In line with its growth strategy, Grupo Orobianco is driving its expansion in Barcelona with Osteria Condal, also led by Paolo Casagrande, reinforcing its position as one of the benchmark groups in Italian dining in Spain.

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