

# escala

Welcome to Escala, bringing a taste of Spain to Clevedon. The enjoyment of Escala is all in the food, drinks, service and atmosphere.

So you can enjoy our food at its best, we serve dishes from the kitchen as and when they are ready. This means your food will arrive in no particular order.

As a guide we'd suggest ordering 6 dishes to share between two people. You can always order more later, its all part of the fun of tapas.

Please make a member of staff aware of any food allergies, intolerances or special dietary requirements. Please note that some dishes contain nuts and some fish may contain small bones.

A wide selection of the ingredients used in our kitchen are available for purchase through our shop, ask your server for more details.

A discretionary service charge of 10% will be added to all bills .

**We are now a cashless business**

OPENING HOURS  
Everyday, 12-9pm

Passionately, responsibly  
and locally sourced  
ingredients from the  
finest producers.



## Nibbles

- Olivas: Marinated Mixed Olives 4
- Pan con Aceite: Bread & Arbequina Olive Oil 5
- Devon Crab Croquetas, Kimchi Aioli 9 \*
- Sweet Potato & Goat's Cheese Croquetas, Blue Cheese Aioli 8.5 \*
- Ibérico Ham & Black Pudding Croquetas, Burnt Apple Sauce 9 \*
- Huevo: Baked Duck Egg, Black Garlic Butter, Baby Spinach, Manchego Cheese 6.5 \*
- Sardinas: Marinated Sardines, Tomato Bread, Pickled Onion 6\*

## Cheese / Jamon

- Selección de Queso: Cheese Selection 10
- Jamon Ibérico De Bellota: Acorn Fed Iberian Ham 16

## Salad

- Ensalada de Achicoria: Chicory, Clementine Dressing, Poached Pear, Blue Cheese 8
- Ensalada de Calabaza: Warm Butternut Squash, Roasted Beetroot, Cavolo Nero, Goats Cheese & Mixed Seeds 8 \*

## Vegetables

- Bravas: Crispy Potatoes, Smoked Aioli, Bravas Sauce 6 \*
- Berenjena: Crispy Aubergine, Miel de Caña 6 \*
- Tortilla Del Dia: Traditional Spanish Omelette 7 \*
- Brócoli: Tenderstem Broccoli, Chimichurri 7
- Pimiento de Padron: Padron Peppers, Nori Rub, Puffed Rice, Hummus 7 \*

### MIDWEEK LUNCHTIME DEAL

Monday to Friday 12 - 4

3 dishes & a drink £20 (dishes marked with\* only)

Drink includes 125ml house wine/Cava, pint of Alhambra, bottle of Mahou, selected soft drinks, tea/coffee

## tapas | bar | terrace

## Meat

- Ternera: Flat Iron Steak, Chimichurri, Straw Potato, Marrow & Confit Shallot 16
- Chorizo al Vino: Spicy Chorizo, Red Wine & Cider Sauce 7.5
- Muslo De Pollo: Chicken Thigh, Sticky Sherry Glaze, Romesco Sauce, Pickled Cabbage & Fennel, Hazelnut 8.5 N \*
- Pierna De Pato: Confit Creedy Duck Leg, Smoked Hispi Cabbage, Fermented Plum Sauce 15
- Albondigas: Lamb & Beef Meatballs, Rich Tomato Sauce 8 \*

## Fish / Shellfish

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Pil Pil: Whole Atlantic Prawns In Chilli & Garlic Oil 9.5
- Vieiras: Scallops, Bacon, Maple Syrup & Sriracha Butter 15
- Mejillones: Cornish Mussels, Cream, Chorizo, Leek, Cider 10 \*
- Filete: Monkfish, Burnt Red Pepper & Tomato Salsa, Tapenade, Basil Puree 13
- Filete: Grey Mullet, Chistorra Chorizo Cannellini & Butter Bean Stew, Smoked Mushroom Butter 12 \*

## Dessert

- Crema Catalana: Traditional Spanish Crème Catalana 7 \*
- Ron y Pasas: Granola, Rum & Raisin Ice Cream, PX Sherry 8 N
- Torta De Santiago: Almond Tart, Vanilla Ice Cream 7 N
- Helado y Sorbete: Selection of Ice Cream or Sorbet; 3 per scoop (Ice cream: Salted Caramel, Vanilla, Rum and Raisin, Chocolate, Honey and Ginger) (Sorbet: Mango, Blackcurrant, Lemon)