

# 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
- Goats Cheese & Spinach Croquetas, Manchego Cheese 8.5 N
- Pork Croquetas, Gochujang Aioli 9
- Pan con Tomate: Bread with Freshly Grated Tomato 5

## Cheese / Jamon

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

## Salad

- Ensalada de Tomate: Mixed Tomatoes, Mozzarella , Pickled Onion, Basil 9
- Ensalada de Achicoria: Chicory, Pear, Blue Cheese, Clementine Dressing, Walnuts 8 N

## Vegetables

- Bravas: Crispy Potatoes, Smoked Aioli, Bravas Sauce 6
- Berenjena: Crispy Aubergine, Miel de Caña 6
- Tortilla Del Día: Traditional Spanish Omelette with Filling of the Day 7
- Brócoli: Tenderstem Broccoli, Chimichurri 7
- Pimiento de Padron : Padron Peppers, Puffed Rice, Hummus 7

## Specials

- Camebeso: Camebeso Cheese, Sourdough Cracker, Honey 8
- Caballa: Mackerel, Pak Choi, Kimchi, Russian Salad, Sesame 12.5
- Sole: Whole Cornish Sole, Caper , Samphire 16
- Octopus Salad: Octopus, Saffron, Potatoes, Olives, Tomato 8

## tapas | bar | terrace

### Meat

- Tenera: Flat Iron Steak, Chimichurri, Straw Potato, Marrow and Confit Shallot 16
- Chorizo al Vino: Spicy Chorizo, Red Wine and Cider Sauce 7.5
- Muslo De Pollo: Chicken Thigh, Sticky Sherry Glaze, Romesco Sauce, Pickled Cabbage & Fennel, Hazelnut 8.5 N
- Barriga De Cerdo: Pork Belly, Fermented Remoulade, Apple, Roasted Almonds 12 N

### 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
- Merluza: Hake, Peas, Edamame, Tarragon & Morrel Butter, Mojo Verde 12
- Pescado: Monkfish, Relish, Courgette, Artichoke 13

### Dessert

- Crema Catalana: Traditional Spanish Crème Catalana 7
- Tarta De Leche: Smoked Milk Tart, Lemon Sorbet 8
- 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)