

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

Wednesday - Sunday, 12-9pm

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



Nibbles

- Almendras Fritas: Fried Almonds , Olive Oil, Salt 3.5 N
- Patatas Espinaler: Extra Thick Crisps, cooked in Olive Oil 3.5
- Olivas: Marinated Mixed Olives 4.5
- Pan con Aceite: Bread & Arbequina Olive Oil 5
- Salted Cod Croquetas, Lime & Basil Aioli 8.5
- Mushroom & Truffle Croquetas , Black Garlic Aioli 8.5
- Short Rib Croquetas, Sauerkraut, Korean BBQ sauce 9
- Pan Con Tomate: Freshly Grated Tomato Bread, Pickled Onion 4
Add Anchovies 50p

Iberico / Cheese

- Selección de Queso: Cheese Selection 10
- Jamón Ibérico de Bellota: Acorn fed Iberian Ham 16

Salad

- Ensalada de Tomate: Mixed Tomatoes, Pickled Onion, Croutons & Sherry Vinegar Dressing 4.5
- Ensalada de Achicoria: Chicory, Fennel, Orange, Radish Spiced Mixed Seeds 7

Vegetables

- Bravas: Crispy Potatoes, Smoked Aioli, Bravas Sauce 6.5
- Berenjena: Crispy Aubergine, Miel de Caña 7
- Champiñon: Flat Mushrooms, Smoked Garlic Butter 6.5
- Brócoli: Tenderstem Broccoli, Chimichurri 7
- Coliflor: Cauliflower in Panko Breadcrumbs, Romesco Hummus, Nori Rub, Puffed Rice 6.5 N

tapas | bar | terrace

Meat

- Albondigas: Lamb & Beef Meatballs, Rich Tomato Sauce, Manchego 8
- Cerdo: Slow Roast Pork Belly, Pickled Kohlrabi & Daikon, Pak Choi 10
- Chorizo: Chistorra Chorizo, Green Bean & Pimientos Stew 10
- Ternera: Flat Iron Steak, Roast Shallot, Cavolo Nero, Smoked Beetroot, Parsnip & Horseradish Puree 16

Fish / Shellfish

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Pil Pil: Whole Atlantic Prawns In Chilli & Garlic Oil 10
- Mejillones: Cornish Mussels, Cream, Chorizo, Leek, Cider 10
- Vieiras: Scallops, Maple Syrup, Bacon & Sriracha Butter 15
- Sardinas: Grilled Sardines, Olive Tapenade, Saffron Aioli 8
- Caballa: Mackerel Fillet, Roast Fennel, Samphire, Orange gel 12

Desserts

- Crema Catalana: Traditional Spanish Crème Catalana 7
- Churros: Churros, Chocolate Sauce 7.5
- Cupula: Chocolate Dome, Brownie, Marshmallows, Salted Caramel Sauce 8
- La Jalea: Cava & Orange Jelly, Cranberry Compote, Brioche Praline 7
- Torta De Santiago: Almond Tart, Vanilla Ice Cream 7 N
- Helado y Sorbete: Choice of Ice Creams or Sorbets 3 Per Scoop

Sunday Roast

- Roast Chicken 18
- Roast Porchetta 18
- Roast Fresh Market Fish 18

All served with Seasonal Veg, Roast Potatoes, Cauliflower
Cheese & Homemade Yorkshire Pudding