

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

Tue-Sun 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
- Champiñones: Sauteed Garlic Mushrooms, Sourdough 6*
- Huevo: Baked Egg, Ibérico Black Pudding 6*
- Mushroom Croquettes, Truffle Mayo, Manchego 8 *
- Ham Croquettes, Spicy Aioli 8 *
- Salted Cod Croquettes, Bravas Sauce, Lime Mayo 9*

Cheese / Jamon

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

Salad

- Ensaladas: Butternut Squash, Carrots, Beetroot, Cavolo Nero, Goats Cheese, Walnut 8 N
- Chicory Salad, Clementine Dressing, Pear, Blue Cheese, Spiced Seeds 6 N

Vegetables

- Bravas: Crispy Potatoes, Smoked Aioli, Bravas Sauce 6 *
- Berenjena: Crispy Aubergine, Miel de Caña 6 *
- Brusales: Brussel Sprouts, Crispy Serrano Ham, Chorizo Aioli 6.5*
- Repollo: Hispi Smoked Cabbage, Salsa Verde 6*
- Tortilla Del Dia: Spanish Tortilla Of The Day 7*

LunchTime Deal

3 Tapas And A Drink £20 . Tues-Fri 12-4

Dishes And Drinks Marked With * Are Available In The Offer.

tapas | bar | terrace

Meat

- Chorizos: Chorizo, Spicy Red Wine And Tomato Sauce 7.5
- Musio De Pollo: Chicken Thigh, Sticky Sherry Glaze ,Romesco Sauce, Hispi Cabbage, Hazelnut 8 .5 N *
- Barriga De Cerdo: Pork Belly, Mixed Bean Cassoulet, Straw Potato, Chimichurri 10
- Albondigas: Beef And Pork Meatballs, Tomato Sauce 7.5*
- Tenera: Flat Iron Steak, Chimichurri, Straw Potato, Marrow And Confit Shallot 15

Fish / Shellfish

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Al Pil Pil: Whole Atlantic Prawns In Chilli& Garlic Oil 9.5
- Pescado; Monkfish, Roasted Root Vegetables 11
- Vieiras: Scallops, Miso Butter, Citrus Crumb 15
- Mejillones: Cornish Mussels, Chorizo, Cream, Leek, Cider 9*
- Platija: Plaice Steak, Garlic And Caper Butter 10*

Dessert

- Torta De Santiago: Almond Tart, Vanilla Ice Cream 7 N
- Cupula: Chocolate Dome, Brownie Cremeau , Salted Caramel Sauce 8
- Posset: Lemon Posset, Raspberry, Caramelised White Chocolate 8
- Ron y Pasas : Granola, Rum And Raisin Ice Cream, PX Sherry 8
- 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, Raspberry, Lemon)