

# 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

Mon— 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
- Huevo : Flamenco Baked Egg, Chorizo Butter, Smoked Iberico Black Pudding, Sourdough 6
- Short Rib Croquettes, Cochujang Aioli 9
- Cod Croquettes, Lime Aioli , Bravas Sauce 9
- Wild Garlic Croquettes, Manchego 8.5 N
- 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, Buffalo Mozzarella, Pickled Onion, Basil 8
- Ensalada De Achicoria: Chicory, Pear, Blue Cheese, Clementine Dressing Salad, Walnuts 7 N

## Vegetables

- Bravas: Crispy Potatoes, Smoked Aioli, Bravas Sauce 6
- Berenjena: Crispy Aubergine, Miel De Caña 6
- Brocoli : Tenderstem Broccoli, Chimichurri 6
- Tortilla Del Dia: Spanish Tortilla Of The Day 7
- Esparragos :Asparagus, Truffle Cheddar, Wild Garlic Oil 6.5

## tapas | bar | terrace

## Meat

- Chorizo Picante al Vino: Chorizo, Spicy Red Wine And Cider Sauce 7.5
- Ternera: Flat Iron Steak, Chimichurri, Straw Potato, Marrow And Confit Shallot 15
- Musio De Pollo: Chicken Thigh, Sticky Sherry Glaze, Romesco Sauce , Pickled Cabbage & Fennel , Hazelnut 8.5 N

## Fish / Shellfish

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Pil Pil: Whole Atlantic Prawns In Chilli & Garlic Oil 9.5
- Mejillones: Cornish Mussels, Chorizo, Cream Leek, Cider 9\*
- Vieiras: Scallops, Bacon , Maple Syrup, Sriracha Butter 15
- Filete: Cod Fillet, Peas, Mojo Verde, Silver Skin Onions, Mussels, Smoked Paprika Potatoes 13
- Pescado: Monkfish, Red Pepper& Chorizo Relish, Grilled Courgette & Artichoke 12

## Dessert

- Crema Catalana: Traditional Spanish Crème Catalana 7
- Ron Y Pasas: Granola, Rum&Rasin Ice Cream, PX Sherry 8 N
- Tarta De Santiago: Almond Tart, Vanilla Ice Cream 7 N
- Tarta de queso: Dark Chocolate Cheesecake, Strawberries 8 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)