

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
- Salt Cod & Squid Ink Croquetas, Lime & Basil 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
- Sardinas: Sardines, Freshly Grated Tomato Bread, Pickled Onion 6*

Cheese / Jamon

- Selección de Queso: Cheese Selection 10
- Jamón Iberico : Acorn Fed Iberian Ham 16

Salad

- Ensalada de Achicoria: Chicory, Clementine Dressing, Poached Pear, Blue Cheese, Walnuts N 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: Duck Egg & Manchego Spanish Tortilla 7*
- Brócoli: Tenderstem Broccoli, Chimichurri 7
- Bruselas : Sprouts, Crispy Serrano Ham, Nori Rub,, Chorizo Mayo 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 *
- Albondigas: Lamb&Beef Meatballs, Rich Tomato Sauce, Manchego 8 *

Fish / Shellfish

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Pil Pil: Whole Atlantic Prawns In Chilli & Garlic Oil 9.5
- Vieiras: Scallops, Miso, Kimchi & Black Garlic 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 Bean Stew, Smoked Mushroom Butter 12 *

Dessert

- Crema Catalana: Traditional Spanish Crème Catalana 7*
- Cupula: Chocolate Dome Filled With Panna Cotta, PX Sherry Sauce 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)