

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 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 & Tue—Closed

Wed -Sat 12-9pm

Sun - 12-5pm

01275 217600

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

N: Nuts



Mordiscos / Nibbles

- Almendras Fritas: Fried Almonds. Olive Oil, Salt 4 N
- Olivas: Marinated Mixed Olives 5
- Pan Con Aceite: Bread & Arbequina Olive Oil 5
- Leek & Jamon Croquetas, Cauliflower Puree 6.5
- Wild Garlic Croquetas, Wild Garlic Aioli 6.5
- Tempura Anchovies, Beer Mustard mayo, Cucumber Yoghurt 6
- Pan Con Tomato: Grated Tomato Bread, EV Olive Oil 4.5

Ibérico / Queso

- Spanish Cheese Selection 12
- Manchego Cheese, Chestnut Honey, Candied Walnut 7.5 N
- Cured Iberico Jamon 16

Ensalada / Salad

- Ensalada de Tomate: Mixed Tomatoes, Red Onion, Arbequina Extra Virgin Olive Oil 5.5
- Ensalada De Calabaza; Butternut squash, Beetroot, Pomegranate, Goats Cheese, Pink Grapefruit Vinegarette 7.5
- Tuna Belly Salad, Nori, Pickled Red Onion, Tomatoes 9

Verduras / Vegetables

- Bravas: Crispy Potatoes, Confit Garlic Aioli, Bravas Sauce 7.2
- Berenjena: Crispy Aubergine, Miel de Caña 7.5
- Espárragos: Charred Asparagus, Snowdonia Truffle Cheddar 7.75
- Galician Padron Peppers 6.25
- Coliflor: Roasted Cauliflower, Harissa Yoghurt, Pomegranate, Spring Onion 7

tapas | bar | terrace

Carne / Meat

- Chorizo Poached in Cider, Red Wine & Honey 8.65
- Flat Iron Steak, Spanish Stew, Tenderstem Broccoli 16.95
- Muslo de Pollo: Grilled Chicken Thigh, Lentils, Carrot, Peppers 10.75
- Albondigas: Pork & Beef Meatballs, Rich Tomato Sauce, Manchego 8.5

Mar / Sea

- Calamares: Fried Squid, Lime Mayo 9.5
- Gambas Pill Pill: Whole Atlantic Prawns, Chili & Garlic 11
- Vieiras: Scallops, Paprika Butter, Iberico Crumb 16.5
- Sardinias: Grilled Whole Sardines, Fennel Salsa 8
- Mejillones: Mussels, Chorizo, Leeks, Cider, Cream 11
- Merluza: Hake, Peas, Asparagus, Dill 11
- Pescado Entero: Whole Fresh Megrim Sole, Pisto Murciano 18

Dulce / Dessert

- Basque Cheesecake, peaches & mango 8.5
- Chocolate Cremeux, Olive Oil, Sea Salt, Chocolate Soil 8
- Torta De Santiago: Almond Tart, Chantilly Cream, Blueberries 8 N
- Caramelo Salado: Granola, Rum & Raisin Ice Cream, PX Sherry 7 N
- Citrus Posset, Orange Torta 7
- Choice of ice cream or Sorbets £3 per scoop