

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 & Tue—Closed

Wed –Sat 12-9pm

Sun - 12-5pm

01275 217600

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



Mordiscos / Nibbles

- Almendras Fritas: Fried Almonds. Olive Oil, Salt 4 N
- Olivas: Marinated Mixed Olives 5
- Pan Con Aceite: Bread & Arbequina Olive Oil 5
- Turkey & Jamon Croquetas, Sage Aioli, Sherry & Cranberry Jam 6.5
- Wild Mushroom Croquetas, Black Garlic Aioli 5.5
- Boquerones: Tempura Anchovies, Beer Mustard mayo, Cucumber Yoghurt 6
- Pan Con Tomato: Freshly Grated Tomato Bread, Garlic Olive Oil 4.5

Ibérico / Queso

- Spanish Cheese Selection 12
- Cured Iberico Acorn fed Jamon 16

Ensalada / Salad

- Ensalada de Tomate: Heritage Tomatoes, Red Onion, Arbequina Olive Oil 5.5
- Ensalada De Calabaza; Butternut squash, Beetroot, Pomegranate, Goats Cheese, Pink Grapefruit Vinegarette 7

Verduras / Vegetables

- Bravas: Crispy Potatoes, Confit Garlic Aioli, Bravas Sauce 7
- Berenjena: Crispy Aubergine, Miel de Caña 7.5
- Espárragos: Charred Asparagus, Snowdonia Truffle Cheddar 6.5
- Galician Padron Peppers 6
- Col Hispi: Braised Hispi Cabbage, Gichujang, Miso Broth 6

tapas | bar | terrace

Carne / Meat

- Chorizo Poached in Cider and Red Wine 8.5
- Ternera: Flat Iron Steak, Tenderstem, Spanish Red Wine Stew 16.5
- Cerdo: Rolled Pork Belly, Apple & Quince, Red Wine Jus 14
- Muslo de Pollo: Grilled Chicken Thigh, Lentils, Tomatoes, Peppers 10.5 N
- Albondigas: Pork & Beef Meatballs, Rich Tomato Sauce, Manchego 8

Mar / Sea

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Pil Pil: Whole Atlantic Prawns in Chilli & Garlic Oil 11
- Vieiras: Scallops, Lemon & Caper Butter, Black Olive Crumb 16
- Sardinas: Grilled Whole Sardines, Fennel Salsa 6.5
- Mejillones: Cornish Mussels, Chorizo, Leeks, Cider, Cream 10.5
- Pescado Entero: Whole Fresh Cornish Black Bream, Pisto Murciano 18

Dulce / Dessert

- Chocolate Dome, Coffee Cremeux, Honeycomb, Salted Caramel Sauce 8.5
- Sevillian Citrus Posset, Berry Jam, Orange Torta 7
- Basque Cheesecake & Macerated Strawberries 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
- Helado y Sorbete: Selection of Ice Cream or Sorbet; £3 per scoop