

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

Wed - Thur 12-5

Fri- Sat 12-9

Sun 12-5

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

Picoteo

- Almendras Fritas: Fried Almonds. Olive Oil, Salt 3.5 N
- Olivas: Marinated Mixed Olives 5
- Pan Con Aceite: Bread & Arbequina Olive Oil 5
- Salted Cod croquetas, red pepper salsa 5
- Wild Garlic Croquetas, aioli 4.5
- Boquerones: Anchovies, parsley, lemon 5
- Pan Con Tomate: Freshly Grated Tomato Bread, 4

Ibérico / Queso

- Spanish Cheese 10
- Acorn Fed, Iberico ham 16

Salad

- Ensalada de Tomate: Mixed Tomatoes, red onion 4.5
- Watercress & Chickpea salad, oak leaf, cucumber, radish 6.5

Vegetables

- Bravas: Crispy Potatoes, Smoked Garlic Aioli, Bravas Sauce 6.5
- Brócoli: Tenderstem Broccoli, Chimichurri 7
- Galician Padron Peppers, paprika 5.5
- Tortilla, Wild Garlic Aioli 6.5
- Berenjena: Crispy aubergine, miel de caña 7

tapas | bar | terrace

Carne / Meat

- Albondigas: Pork & Beef Meatballs, Rich Tomato Sauce, Manchego 8
- Ternera: Flat Iron Steak, garlic butter, roasted shallot 14
- Chorizo: Poached in cider & red wine 8.5
- Cerdo: Slow Roast Pork Belly, burnt apple, crackling 11
- Muslo De Pollo: Chicken thigh, Romanesco sauce, sherry glaze 10 N

Mar / Sea

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Pil Pil: Whole Atlantic Prawns in Chilli & Garlic Oil 11
- Vieiras: Scallops, bacon, chilli & lime butter 15
- Mejillones: Cornish Mussels, Cream, Chorizo, Leek, Cider 10
- Pescado: Whole Megrin Sole, grilled lemon, mojo verde 16
- Sardinias: Sardines, red onions, capers 5
- Hake, parsnip puree, caper & olive jam 12

Dulce / Dessert

- Sevillian Orange posset, orange torta 6.5
- Chocolate Cremeaux, olive oil, sea salt, chocolate soil 8
- Torta De Santiago: Almond Tart, Vanilla Ice Cream 8 N
- Helado y Sorbete: Selection of Ice Cream or Sorbet; 3 per scoop

