

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

Wednesday -Sunday 12-9pm

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



Nibbles

- Almendras Fritas: Fried Almonds. Olive Oil, Salt 3.5 N
- Patatas Espinaler: Extra Thick Crisps, Cooked in Olive Oil 3.5
- Olivas: Marinated Mixed Olives 4.5
- Pan Con Aceite: Bread & Arbequina Olive Oil 5
- Salted Cod Croquetas, Lime & Basil Aioli 8.5 *
- Mushroom & Truffle Croquetas, Black Garlic Aioli 8.5 *
- Short Rib Croquetas, Sauerkraut, Korean BBQ Sauce 9 *
- Pan Con Tomato: Freshly Grated Tomato Bread, Pickled Onion 4 *
Add Anchovies 50p

Ibérico Charcuterie

- Selección De Queso: Cheese Selection 10
- Jamon Iberico De Bellota: Acorn Fed Iberian Ham 16

Salad

- Ensalada de Achicoria: Chicory, Fennel, Orange, Radish, Spiced Mixed Seeds 7
- Ensalada de Tomate: Mixed Tomatoes, Pickled Onion, Croutons & Sherry Vinegar Dressing 4.5 *

Vegetables

- Bravas: Crispy Potatoes, Smoked Garlic Aioli, Bravas Sauce 6.5 *
- Berenjena: Crispy Aubergine, Miel De Caña 7 *
- Brócoli: Tenderstem Broccoli, Chimichurri 7 *
- Coliflor en Pan Rallado: Panko, Cauliflower, Romesco Hummus, Nori Rub, Puffed Rice 6.5* N
- Champiñón Flat Mushrooms, Smoked Garlic Butter 6.5 *

tapas | bar | terrace

Meat

- Albondigas: Lamb & Beef Meatballs, Rich Tomato Sauce, Manchego 8 *
- Fritura de Patata: Black Pudding Hash Brown & a Fried Egg 8 *
- Ternera: Flat Iron Steak, Roast Shallot, Cavallo Nero, Smoked Beetroot, Parsnip & Horseradish Pure 16
- Chorizo: Chistorra Chorizo, Green Bean & Pimento Stew 10
- Cerdo: Slow Roast Pork Belly, Pickled Khorabi & Daikon, Pak Choi 10

Fish / Shellfish

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Pil Pil: Whole Atlantic Prawns In Chilli & Garlic Oil 10
- Vieiras: Scallops, Maple Syrup, Bacon and Sriracha Butter 15
- Mejillones: Cornish Mussels, Cream, Chorizo, Leek, Cider 10 *
- Caballa: Mackerel Fillet, Roast Fennel, Samphire, Orange Gel 12
- Sardinas: Grilled Sardines, Oliver Tapenade, Saffron Aioli 8

Dessert

- Crema Catalana: Traditional Spanish Crème Catalana 7 *
- Churros: Churros, Chocolate Sauce 7.5
- Cupula: Chocolate Dome, Brownie, Marshmallows, Caramel Sauce 8
- La Jalea: Cava & Orange Jelly, Cranberry Compote, Brioche Praline 7
- Torta De Santiago: Almond Tart, Vanilla Ice Cream 8 N
- Helado y Sorbete: Selection of Ice Cream or Sorbet 3 per scoop

MIDWEEK LUNCHTIME DEAL

Wednesday to Friday 12 - 4

3 dishes & a drink £22.50 (dishes marked with * only)
Drinks include 125ml house wine/cava, pint of Alhambra,
bottle of Mahou, selected soft drinks, tea/coffee