

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 - Sun 12-9pm
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, Pickled Walnut Ketchup 6.5 **N**
- Tempura Anchovies, Beer Mustard Mayo, Cucumber Yoghurt 6.5
- Pan Con Tomate: 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: Heritage Tomatoes, Red Onion, Arbequina Extra Virgin Olive Oil 6.5
- Chicory Salad, Blue Cheese, Orange Dressing, Poached Pears 7.5
- Ensalada de Atún: Tuna Salad, Cherry Tomatoes, Pickled Red Onion 9

Verduras / Vegetables

- Bravas: Crispy Potatoes, Confit Garlic Aioli, Bravas Sauce 7.25
- 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 7.5

tapas | bar | terrace

Carne / Meat

- Chorizo Poached in Cider, Red Wine & Honey 8.65
- Flat Iron Steak, Salsa Verde, Straw potatoes 16.95
- Muslo de Pollo: Wild Garlic Stuffed Chicken Ballentine, Wrapped in Iberico, Grilled Courgette 12
- Albondigas: Pork & Beef Meatballs, Rich Tomato Sauce, Manchego 8.5

Mar / Sea

- Calamares: Fried Squid, Lime Mayo 10
- Gambas Pil Pil: Whole Atlantic Prawns, Chili & Garlic 11
- Vieiras: Scallops, Paprika Butter, Iberico Crumb 17
- Sardinias: Grilled Whole Sardines, Fennel & Celeriac Remoulade, Pickled Apples 8
- Mejillones: Mussels, Chorizo, Leeks, Cider, Cream 11
- Filete de Pescado: Fillet of Black Bream, Peas, Asparagus, Dill 11
- Panecillo de Caballa: Mackerel Crumpet, Crème Fresh, Capers, Pickled Cucumber, Radish 8.5

Dulce / Dessert

- Basque Cheesecake, Peaches 8.5
- Chocolate Cremeux, Olive Oil, Sea Salt, Chocolate Soil 8
- Torta De Santiago: Almond Tart, Chantilly Cream, Blueberries 8 **N**
- Citrus Posset, Berry Jam, Orange Torta 7
- Caramelo Salado: Granola, Pedro Ximenez, Rum & Raisin Ice Cream 7.5
- Choice of Ice Cream or Sorbets £3 per scoop