



Welcome to escala, bringing a taste of Spain to Clevedon.

Escala was opened by local couple, Dom & Alex Lamy, in 2022. Following a successful 6 month pop-up, the restaurant underwent a full refurbishment and is now a permanent addition to Clevedon seafront.

The focus at escala is on fresh, simple dishes served with a modern touch. Our menus use the best local produce as well as showcasing outstanding produce from Spain.

We want our customers to enjoy a relaxed and informal style of dining experience, typical of that found in traditional Spanish tapas restaurants. We recommend ordering 2-3 dishes per person, which can then be shared between the table.

Dishes are served from the kitchen as and when they are ready.

All of our wines, beers, ciders and spirits have been carefully selected to compliment our tapas dishes and are supplied locally by Vintage & Vine on Hill Road, Clevedon.

We have a range of Spanish produce for sale in our retail area, perfect for a gift or just to cook with at home. Please feel free to have a browse or ask a member of the team for more details.

wine

Sparkling	(125ml / btl)
Villa Conchi Brut Cava, Spain (11.5%)	7 / 32
Vilarnau Rose Cava, Spain (12%)	7 / 35
Nuria Gran Reserva Cava, Spain (12%) Vegan	15 / 60

White Wine	(175ml / 250ml / btl)
Pez De Rio, Macabeo, Spain (12.5%)	6 / 8 / 24
Diez Siglos, Verdejo, Spain (13%) Organic, Vegan	6.5 / 8.5 / 26
Ribera Del Segura, Sauvignon Blanc , Spain (12%)	7.5 / 10.25 / 31
El Cameron , Albarino, Spain (12.5%) Vegan	10 / 12 / 35
Ontanon, White Rioja, Spain (12.5%) Vegan	11 / 13 / 40

Rose (175ml / 250ml / btl)	
El Muro, Garnacha Rose, Spain (11.5%)	6 / 8.5 / 25
Vivanco Rioja Rosada	7 / 9 / 28
Mas Donis, Rosat, Spain (13%) Organic, Vegan	8 / 10 / 30

white wine by the bottle

Murviedro Galeam Organic 30

Dry Muscat, Alicante

Bright yellow with green hints. On the nose the wine is intense and complex with a wide range of exotic fruit aromas, lychee, passion fruit and floral tones with a hint of minerality. Rich and aromatic, smooth and fresh with a long finish.

Casal do vila blanco 32

Ribeiro

A fresh, frank and expressive wine with notes of fresh fruit, apple, peach and wild herbs

Merayo, 35

Godello, D O Bierzo

Pale, clear, bright yellow in colour with an intense nose of green apple and stone fruit and traces of citrus and fennel. Sensations of citrus, green apple, and minerality.

Ximenez-Spinola, Exceptional Harvest 45

Jerez

Light and intense in equal parts in the mouth. So subtly unctuous that it fills, but does not tire. The acidity and natural sweetness play with the ripe and fleshy fruit

Davide, Albarino 55

D O Rias Baixas, Galicia

Davide stands out for its freshness and vivacity. On the nose, it offers moderate aromas of citrus fruits such as lemon and lime, accompanied by subtle notes of green apple and peach. On the palate, it is light and refreshing, with a balanced acidity that enhances its fruity flavours.

An excellent Albarino from an award winning wine maker who only produces a limited amount each year. One of the best white wines in Spain

orange wine

Binario 30

Garnacha Blanca, Organic, Rioja

Beautiful golden orange colour. The nose is filled with the ripest Apricot steeped in tangerine juice. Sea spray, sultanas, yellow gummy bear explode from the glass – nothing is quiet about these aromatics! The palate is very dry and yet it's like eating roasted pineapple-apricot tart.

wine

Red (175ml / 250ml / btl)

Talevera, Garnacha, Spain (12%) 6 / 8 / 24

Prisma, Monastrell, Spain (14.5%) Organic 8 / 10/ 28

Gatito, Rioja, Spain (14%) Organic, Vegan 9 / 11 / 31

Rimat, Cabernet Sauvignon, Spain 10 / 12 / 35

Dessert (50ml)

Floralis, Moscatel Oro, Spain (15%) 6

Alcohol Free

Natureo Rose Wine 0.0% 5.5 (250ml)

Natureo White Wine 0.0% 5.5 (250ml)

Natureo Red Wine 0.0% 5.5 (250ml)

Vilarnau Cava 0.0% 5/20 (125ml / btl)

red wine by the bottle

Finca Manzanos Graciano, Rioja	30
<i>Aromas of black fruit, ripe red fruit and subtle vanilla. Palate shows a perfect balance between freshness and acidity, with integrated, mellow tannins.</i>	
Campestral Tinto Blend, Arcos de la Frontera	35
<i>This blend of Syrah, Merlot, Cabernet Sauvignon, Tintilla de Rota and Petit Verdot creates a light, fruity and very fresh wine. Bordeaux varieties from Sierra de Cadiz, bottled unfiltered without oak aging.</i>	
Born to be Wild Bobal, Valencia	35
<i>Dark fruits with spicy cinnamon and toasted notes. Balanced, fresh and with a full body. Full on tannins with a long and persistent finish</i>	
Cauro Ventum, Garnacha, Bullas, Murcia	38
<i>An attractive ruby red colour. A very intriguing nose where ripe red fruit vividly stand out from notes of rosemary, balsam and pine and a hint of gaminess; on the palate it is fresh and surprising light for a high abv Garnacha – but with good structure and some light acidity adding interest on the finish.</i>	
Zarihs by Borsao Shiraz, DO Campao da Borja	45
<i>Intense aromas of ripe black fruits, sweet blackcurrant with hints of coffee and warm vanilla. The palate has wild blackberries, toasty oak and black pepper notes - rich and powerful yet with good balancing acidity and a long serious finish.</i>	
Gorú 38 Barrels 2018 Monastrell, / Syrah / Cabernet Sauv, Jumilla	60
<i>Delicate black fruit with smokey notes; structured and subtle with sweet tannins conferring elegance to its fruity intensity.</i> <i>“Black cherry, blackcurrant, dusty cinnamon spice. Great verve and drive, notes of blackcurrant leaf, and dark cherries, rounded tannins with lively acidity – big, structured and carries its alcohol well. “ Decanter March 2023</i>	

bodegas bentomiz

Bodegas Bentomiz

Bodegas Bentomiz is a boutique winery in Malaga's hills within sight of the Mediterranean sea.

With 80 to 100 year-old vines which flourish in slate soils, benefitting cooling sea breezes. With a combination of modern and traditional vinification techniques Clara and her team produces a range of fresh, unique, and delicate wines.

Sparkling (125ml / btl)

Lobban Bentomiz Brut 10 / 45

Fresh scents of white flowers and citrus, with hints of freshly baked brioche. Fine and abundant bubbles. Fresh, almost dry, and tasty in the mouth, inviting you to take another sip.

White (175ml / 250ml / btl)

Pixel Vinho Blanco 8.95 / 12 / 35

Pedro Ximénez, Moscatel de Alejandría, Andalusia

A young wine that invites a taste: harmonious and fresh. It is tasty and playful, with scents of citric fruit, flowers and pineapple. Hints of salt and minerality.

Red (btl)

Ariyanas tinto 55

Spectacular fruity aromas of cherry and wild blackberry with hints of violets. In the mouth delicious mature fruit and sweet tannins. A vivid wine that's fresh and seductive. Unfiltered.

Rose (btl)

Ariyanas Romé rosado 50

Made from the rare indigenous Romé grape. It has an inviting and fragrant nose of red fruits and perfumed flowers. In the mouth, it's velvety and delicately dry and fresh, with a salty mineral finish. Unfiltered.

Dessert wine (50ml / btl)

Ariyana David tinto Dulce 6 / 35

Lovely aroma of pure blackcurrant. The right balance between sweetness, acidity and the tannins is fundamental in this wine. Perfect as an aperitif, with chocolate and fruit desserts, or paired with game dishes and meats.

Clara and André her husband who is an award winning chef also have a restaurant within the vineyard. So guests can explore the vineyard, take part in wine tastings and dine in the restaurant

www.bodegasbentomiz.com

sherry menu

by

Gonzalez Byass

FINO Gonzalez Byass Tio Pepe (uncle Joe) 75ml 5.40

Very dry and crisp with hints of almonds and a delicate, fresh yeasty flavour. Produced inland where it's hotter, typically 5 to 6 years old. Among the greatest food matching wines, Fino is highly versatile and works superbly with a wide range of dishes.

AMONTILLADO Vina AB 12 year old Amontillado 75ml 5.90

Starts life as a Fino, then after a number of years the 'flor' dies away and the wine takes on an amber colour, darkening with age from wood and oxidation. and developing a pungent nuttiness. Released from around 10 years old. Still very dry, light to medium bodied. Superb with cheese and cured meats

PALO CORTADO Leonor 12 year old Palo cortado 75ml 9.10

A rare variety of sherry that is initially aged under 'flor', destined to become a Fino or Amontillado, but inexplicably loses its veil of flor and begins ageing oxidatively as an Oloroso. Delicate and hazelnutty on the nose like an Amontillado, yet with the enduring bone dry, rich, round, and smooth Oloroso finish

OLOROSO SECO Alfonso Oloroso Seco 75 ml 7.80

Fortified from the outset with no time for the 'flor' to develop, these wines are darker and richer matching full-bodied dishes and cured meats. Among the longest lived wines in the world, these are smooth and medium-to full-bodied, with a golden nutty fragrance, rich powerful palate and long, bone dry finish.

PEDRO XIMÉNEZ Nectar 75ml 6.5

A white grape whose resulting wine can range from light and dry, to intensely dark and sweet when sun-dried on 'esparto' straw mats and then aged for many years. These examples are each super-concentrated and Showcases some of the range of styles possible. intensely dark and sweet. PX is also used to sweeten other styles

— FAMILIA —
GONZÁLEZ
BYASS

VINOS Y SPIRITS - 1835

beer & cider

Draught Beer (½ / Pint)

Alhambra Especial Spanish Premium Beer (4.8%) 3.25 / 6.5

Bottled Beers

Alhambra Reserva, Spain 330ml (6.4%) 6

Mahou, Spain 330ml (5.1%) 5

Daura Damm, Spain 330ml (5.4%) GF 5.5

Estrella Galicia, Spain 330ml (4.7%) 5

Butcombe Original, England 500ml (4.5%) 6

Cider

Pecado Semi Dry Spanish Cider 330ml (4.1%) 5.5

Alcohol Free Beer and Cider

Estrella 0.0% Spain 330ml 4.5

Pecado Cider 0.0% Spain 330ml 4.5

Alcohol Free Spirits

Tanqueray Sevilla 0.0% Gin (50ml) 5

Pentire 0.0% Gin(50ml) 5

spirits

(25ml/50ml)

Somerset Distillery Gin, England	5
Nordes Gin, Spain	6
Level Premium Gin, Spain	6.5
Gin Mare, Spain	6
Tanqueray Sevilla, England	6
Finlandia Vodka	5
Havana 3	5
Captain Morgan Dark Rum	5
Carlos X Brandy	6
Licor 43	5
Rebellion Spiced Rum	6
Cariel Vanilla Vodka	6
Koko Kanu Rum	6
Disaronno	5
Aperol	5
Makers Mark Whiskey	6
Archers	5
Pimms	5

soft drinks & mixers

Coca Cola	4
Diet Coke	3.5
Appletiser	3.5
Schweppes Lemonade	3
Frobishers Juices (Orange, Apple, Pineapple, Cranberry)	3.65
Bottlegreen Elderflower	3.5
Bottlegreen Raspberry Lemonade	3.5
Bottlegreen Pomegranate & Elderflower	3.5
Bottlegreen Ginger Beer	3.5
Fever Tree Tonic	3
Fever Tree Light Tonic	2.75
Harrogate Sparkling Water, 750ml	4
Harrogate Still Water, 750ml	4

hot drinks

Espresso	2.50
Double Espresso	2.75
Americano	2.95
Latte	3.4
Cappuccino	3.25
Flat White	3.25
Cortado	2.9
Mocha	3.5
Hot Chocolate	3.5
Tea	2.6

our suppliers

V&V

BOTTLE SHOP & BAR

Vintage & Vine is an independent bottle shop and bar in Clevedon, working with a handful of carefully selected suppliers to ensure the highest quality, reasonably priced and above all delicious range of wines and other drinks. They also supply wholesale to other local businesses.



Wogan Coffee have been lovingly hand-roasting speciality, ethical, sustainable and traceable coffees since 1970. In their third generation, and a wholly independent family company, you can find them rooted in Bristol; the same city as when Mr Wogan established the business over fifty years ago



Mevalco proudly supply top UK chefs and restaurants with a diverse and aspirational range of high-quality Spanish products, from meats, seafood and sensational cheeses through to premium olive oils, vinegars, organic honey and much more...



González Byass UK is a subsidiary of the historic González Byass business, distributing a considerable portfolio of wines and spirits from Spain, as well as wines from a carefully selected handful of complementary brands from around the globe.