escala

tapas | bar | terrace

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, it's 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 to Sat 12-9pm | Sunday 12-5pm
01275 217600

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

N: Nuts
S : Sesame

Mordiscos / Nibbles

- Almendras Fritas: Fried Almonds. Olive Oil, Salt 4 **N**
- Olivas: Marinated Mixed Olives 5
- Pan Con Aceite: Bread & Arbequina Olive Oil 5
- Octopus Croquetas, Saffron Aioli 7
- Spinach, Red Pepper, Goats Cheese Croquetas, Pickled Walnut Ketchup 6.5* **N**
- Tempura Anchovies, Seaweed Tartare
- Pan Con Tomate: Grilled Bread, Grated Tomato, Arbequina Extra Virgin Olive Oil 5*

Ibérico / Queso

- Spanish Cheese Selection 14
- Manchego Cheese, Chestnut Honey, Candied Walnut 7.5 **N**
- Cured Iberico Jamon 16

Ensalada / Salad

- Ensalada de Tomate: Tomatoes, Red Onion, Arbequina Extra Virgin Olive Oil 6.50*
- Ensalada de Calabacín: Whipped Basil Feta, Roasted Courgette, Beetroot, Pumpkin Seeds 8
- Caesar Salad: Gem Lettuce, Bacon Crumb, Anchovy, Caesar Dressing, Manchego 8*

Verduras / Vegetables

- Bravas: Crispy Potatoes, Confit Garlic Aioli, Bravas Sauce 7.75*
- Berenjena: Crispy Aubergine, Molasses 7.5*
- Broccoli: Roasted Broccoli, Romesco, Dukkha 7.5 **N**
- Confit Leeks, Truffle Cheddar, Hot Honey 7.5
- Galician Padron Peppers 6.5

WE DO HAVE A CHILDRENS MENU AVAILABLE.

Carne / Meat

- Chorizo Poached in Cider, Red Wine & Honey 8.65*
- Muslo de Pollo: Chicken Supreme, Bean & Fennel Salsa 13
- Flat Iron Steak, Tomato Compote, Charred Gem 16.95
- Albondigas: Pork & Beef Meatballs, Rich Tomato Sauce, Manchego 8.5*

Mar / Sea

- Calamares: Fried Squid, Lime Mayo 10.5
- Gambas Pil Pil: Whole Atlantic Prawns, Chilli & Garlic 12
- Grilled Cornish Sardines, Fennel Slaw 9.50*
- Vieiras: Scallops, Sherry Raisins, Garlic Crumb 17
- Whole Plaice, Lemon & Caper Butter 16.5
- Filete de Pescado: Fillet of Hake, Peas, Jamon, Pearl Shallots 14
- El Mejillon: Mussels, Leeks, Chorizo, Cider, Cream 12*

Dulce / Dessert

- Basque Cheesecake, Berries 8. 5
- Rhubarb & Cardamon Panna Cotta, Rhubarb & Berry Compote, Orange Torta 7.75
- Torta De Santiago: Almond Tart, Chantilly Cream, Blueberries 8 **N**
- Caramelo Salado: Granola, Pedro Ximenez, Rum & Raisin Ice Cream 7.5
- Choice of Ice Cream or Sorbets £3 per scoop

LUNCH DEAL: Choose any 3 dishes marked with a * and a drink for £25. Available Wednesday to Friday 12-4pm

Drinks include 125ml house wine/cava, pint of Alhambra, Estrella 0.0, any soft drink.