

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 a cashless business

OPENING HOURS
Everyday, 12-9pm

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



Nibbles

- Olivas: Marinated Mixed Olives 4
- Pan con Aceite: Bread & Arbequina Olive Oil 5
- Salted Cod & Squid Ink Croquetas, Lime & Basil Aioli 9
- Sweet Potato & Goat's Cheese Croquetas, Blue Cheese Aioli 8.5
- Turkey & Stuffing Croquetas , Truffle Cheese 9
- Ibérico Ham & Black Pudding Croquetas, Burnt Apple Sauce 9
- Pan Con Tomate: Freshly Grated Tomato Bread, Pickled Onion 5

Cheese / Jamon

- Selección de Queso: Cheese Selection 10
- Jamón Iberico : Acorn Fed Iberian Ham 16

Salads

- Ensalada de Achicoria: Chicory, Clementine Dressing, Poached Pears, Blue Cheese, Walnuts 8 N
- Ensalada de Calabaza: Warm Butternut Squash, Roasted Beetroot, Cavolo Nero, Goats Cheese & Mixed Seeds 8

Vegetables

- Bravas: Crispy Potatoes, Smoked Garlic Aioli, Bravas Sauce 6.5
- Berenjena: Crispy Aubergine, Miel de Caña 7
- Brócoli: Tenderstem Broccoli, Chimichurri 7
- Bruselas : Sprouts, Crispy Serrano Ham, Nori Rub, Chorizo Mayo 7
- Champiñón: Grilled Flat Mushroom, Smoked Garlic Butter 6

tapas | bar | terrace

Meats

- Chorizo al Vino: Spicy Chorizo, Red Wine & Cider Sauce 7.5
- Muslo De Pollo: Chicken Thigh, Sticky Sherry Glaze, Romesco Sauce, Pickled Cabbage & Fennel, Hazelnut 8.5 N
- Salchichas: Pigs In Blankets, Sherry & Cranberry Glaze 8.5
- Albondigas: Lamb & Beef Meatballs, Rich Tomato Sauce, Manchego 8
- Ternera: Flat Iron Steak, Tenderstem Broccoli, Mushroom, Smoked Garlic Butter 16

Fish / Shellfish

- Calamares: Fried Squid, Lime Mayo 9
- Gambas Pil Pil: Whole Atlantic Prawns In Chilli & Garlic Oil 10
- Vieiras: Scallops, Miso, Kimchi & Black Garlic Butter 15
- Mejillones: Cornish Mussels, Cream, Chorizo , Leek, Cider 10
- Pescado: Wild Sea Bass, New Potato, Endive, Onion, Baba Ghanoush, Piquillo Peppers 13.5
- Pescado: Red Mullet, Grilled Courgette & Artichoke, Chorizo Relish 14

Desserts

- Crema Catalana: Traditional Spanish Crème Catalana 7
- Panettone: Panettone & White Choc Pudding, Baileys Custard 7.5
- Parfait de Plantano: Banana parfait, Salted Caramel Sauce, Caramelised Banana 7
- Chocolate: Cremoso, Brandy Snap, Picual Olive Oil, Smoked Sea Salt 8
- Torta De Santiago: Almond Tart, Vanilla Ice Cream 8 N
- Helado y Sorbete: Choice of Ice Creams or Sorbets: 3 Per Scoop