



ETANA

CONTEMPORARY IZAKAYA

AT THREE LITTLE WORDS

Etana, meaning 'to eat,' offers an immersive izakaya experience, a Japanese tradition of socialising, eating, and drinking. Etana is founded by Chef Paolo Bianchi and partner Stephanie Powell. Their careers have seen them at the helm of restaurants such as Michelin star Jean Georges New York & Dubai, Zuma Rome, The Ivy, Gordon Ramsay Mayfair, Manchester & Miami.

"Our menu is a carefully curated blend of contemporary plates designed for sharing, utilising high-quality ingredients both locally and from afar. Our residency at Three Little Words promises to deliver an exciting and fresh offering to Manchester's dining scene, combining world-class cocktails with world-class food."

SNACKS

PADRON PEPPERS, shiso emulsion (v, gf)	6.5
GREEN PEA & EDAMAME GUACAMOLE, sweet potato crackers (ve, gf)	7
BUTTERMILK CHICKEN, holy gochujang, lime, pickled apple	9
BABY SQUID, vinegar, shichimi salt (gf)	7

COLD & SALAD

CORNISH CRAB TOAST, holy grain sourdough, yuzu kosho mayo, dill	13
BURRATA, truffle soy, holy grain sourdough (v)	12.5
TUNA TARTARE, avocado, ginger, ponzu, yellow pea crackers (gf)	13.5
ISLE OF WIGHT CHERRY TOMATO SALAD, sesame soy vinaigrette, crispy beans (ve)	9
(add burrata for 3.5)	

MEAT & FISH

SALMON MI CUIT, orange miso, pickled fennel (gf)	19
IBERICO PORK, truffle yuzu kosho, shimeji salad (gf)	24
SHORT RIB, passion fruit bbq glaze, lime salt (gf)	25
LAMB RUMP, korean bbq sauce, smoked tofu	24
HOSO TIGER PRAWN, yuzu catalan, pickled shallots (gf)	39

VEGETABLES

ROASTED POTATOES, sesame mayo (v)	8
SAKE RIGATONI, smoked tomato, miso (v)	16
TENDERSTEM BROCCOLI, smoked chive emulsion (v, gf)	8
GNOCCHI, SHIITAKE MUSHROOM, dashi butter, parmesan crisp	16.5

Ask your server to see our Desserts and After Dinner Menu

If you have a food allergy or intolerance, please speak to a member of staff or let your server know.