



ISSO
PRAWN CRAZY

THE ISSO STORY

IN SINHALESE, ISSO SIMPLY MEANS PRAWNS. FOR US, IT REPRESENTS A LIFELONG OBSESSION.

EVERY SINGLE PRAWN SERVED IN THIS ROOM BEGAN ITS JOURNEY IN THE NUTRIENT-DENSE, MONSOONAL WATERS OF THE JAFFNA SEAS AND MANNAR BASIN IN NORTHERN SRI LANKA. FED BY UNIQUE OCEANIC CURRENTS, THESE WILD-CAUGHT PRAWNS POSSESS A DISTINCT, NATURAL SWEETNESS AND AN INTENSELY MEATY 'SNAP' THAT EARNED THEM THEIR REPUTATION AS THE UNDISPUTED "WAGYU OF THE OCEAN."

TO BRING THIS PRISTINE INGREDIENT TO LONDON WITHOUT COMPROMISE, WE ENGINEERED A PROPRIETARY 5,000-MILE COLD CHAIN, FLASHFREEZING OUR CATCH TO EXACTLY -32°C WITHIN HOURS OF CATCH. NO CORNERS CUT. NO MIDDLE-MEN. JUST RAW ISLAND GRIT AND UNMATCHED SEAFOOD HERITAGE, SERVED AT CORPORATE SPEED.

THIS IS ISSO, LET'S GET PRAWNCRAZY!



TEASER MENU

THE OPENING SALVO

Crunchy, bold street-fusion items served with specialized island pairings.

Mutton Rolls £12 The ultimate Sri Lankan short-eat. Crispy, golden breaded crepes stuffed with intensely spiced, slow-cooked mutton and potatoes, served with Sri Lankan Chillli Ketchup.	ISSO Wade £12 Our iconic street-food centerpiece. Crunchy spiced lentil patties topped with whole, shatteringly crisp prawns, paired perfectly with Green Mango Chutney and a Tamarind Glaze.	Coconut Prawns £12 Premium prawns coated in golden, toasted island coconut flakes, served with a sweet and savory Date and Tamarind Dip.
Cuttlefish Fritto £12 A legendary coastal favorite. Crispy, flash-fried cuttlefish tossed with sea salt and chili flakes, cut through with a vibrant Passion Fruit, Mango, and Chillli Dip	Egg & Tuna Cutlet £9 Spherically spiced, crisp breaded croquettes packed with premium flaked tuna and boiled egg, elegantly served over a traditional Beerroot Kiribath (Milk Rice) base.	Veg Pakora (V) £7 Crisp, golden vegetable fritters bound with spiced chickpea flour and cumin, served with a sharp Sweet Chillli dipping sauce.

THE ODYSSEY

Our signature three-step custom blueprint. Choose your protein size, select your flavor profile, and pair with your starch matrix.

STEP 1: CHOOSE YOUR WEAPON (The Protein Base)

Wild Sea-Caught Flower Prawns <i>(Medium)</i> £19 Prized for their delicate, naturally sweet flesh and highly refined texture.	Wild Sea-Caught Black Tiger Prawns <i>(Medium)</i> £22 Meaty, robust, and deep in flavor—the definitive "steak of the ocean."
Giant Freshwater Prawns 250g £35 Colossal, luxury river-caught gems possessing a rich, dense bite.	Colossal Freshwater Prawns 500g £45 Our ultimate showstopper. Unbelievably massive, head-on single-ingredient mastery.

STEP 2: CHOOSE YOUR ISLAND MATRIX (The Flavor Profile)

 Jaffna Curry A fierce, unapologetic, deeply complex northern spice blend layered with roasted red chilis.	Negombo Curry A rich, fragrant coastal classic balancing coriander, cumin, and lush coconut milk.	Hot Butter Style The crisp, fiery, addictive buttery masterpiece that rules Colombo's nightlife.
Kithul Infused with Garlic & Chillli A modern sweet-and-savory glaze utilizing authentic Sri Lankan kithul palm treacle.	Kiri Hothi A mild, golden, deeply aromatic coconut milk gravy infused with turmeric, fenugreek, and lime.	

STEP 3: CHOOSE YOUR CARRIER (The Side)

Ghee Rice Aromatic basmati grains gently tempered with rich clarified butter, cardamom, and caramelized onions.	Curry Leaf & Garlic Fried Rice High-velocity, wok-fired rice aromatic with tempered curry leaves and charred garlic.	Parotta Multi-layered, flaky, buttery flatbread built for tearing and mopping up intense gravies.
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THE COMMANDING SIGNATURE

ISSO Kottu Roti £18 The undisputed king of Sri Lankan comfort food. Shredded flatbread, fresh crisp vegetables, and a rich, deeply spiced prawn curry chopped and tossed on a blistering hot-plate at high velocity.	Cashew Nut & Pea Curry (V) £15 A luxurious, ultra-creamy traditional celebration dish. Plump, raw island cashew nuts and tender green peas slow-simmered in a rich, beautifully aromatic coconut milk gravy infused with turmeric and mild spices.
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THE GRAND FINALE

Wattalapam £10 The absolute crown jewel of Sri Lankan sweets. A rich, dark, spiced coconut custard sweetened with authentic jaggery, laced with cardamom, and topped with cashew nuts.	Pani Pol Pancake £10 Warm, delicate crepes stuffed with sweet, juicy grated coconut infused with dark kithul treacle, served with a scoop of premium vanilla bean ice cream.
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All govt taxes included in price. An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)