



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 Chilli 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 Chilli Dip

Egg & Tuna Cutlet

£9

Spherically spiced, crisp breaded croquettes packed with premium flaked tuna and boiled egg, elegantly served over a traditional Beetroot Kiribath (Milk Rice) base.

Veg Pakora (V)

£7

Crisp, golden vegetable fritters bound with spiced chickpea flour and cumin, served with a sharp Sweet Chilli 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 (Medium)

£19

Prized for their delicate, naturally sweet flesh and highly refined texture.

Wild Sea-Caught Black Tiger Prawns (Medium)

£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 & Chilli

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)

£5 for an extra portion

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.

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.)

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.

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.

THE LIQUID PROGRAM (BEVERAGES)

WINES BY THE GLASS & BOTTLE

WHITE	Glass	Bottle
2025 Domaine de Pellehaut Harmonie Blanc Sauvignon Blanc, Chardonnay, Petit Manseng, Gascogne, France	£9	£35
2024 Picpoul de Pinet, Hecht & Bannier Languedoc, France	£11	£46
2025 Otuwhere Sauvignon Blanc Marlborough, New Zealand		£51
2024 Vermentino, Aia Vecchia Tuscany, Italy		£56
2024 Albarino Leira, Pazo Pondal Rías Baixas, Spain		£65
2025 Chablis, Domaine Fourrey Burgundy, France		£82
ROSE	Glass	Bottle
2025 Luberon Rosé, Famille Perrin Rhône Valley, France	£11	£38
RED	Glass	Bottle
2024 Domaine de Pellehaut Harmonie Rouge Gascogne, France	£9	£35
2023 CIVIS Pinot Noir, Casablanca Valley, Terra Noble Chile	£11	£45
2021 Heredad de Baroja Crianza Rioja, Spain		£51
2023 Lagone Cabernet Merlot, Aia Vecchia Tuscany, Italy		£62
2016 Chateau Lamothe Bergeron, Cru Bourgeois Haut-Médoc, France		£74
2023 Ratti Ochetti Nebbiolo Piedmont, Italy		£84

SPARKLING & CHAMPAGNE

	Glass	Bottle
Prosecco Spumante Extra Dry, Famiglia Cielo Veneto, Italy	£9	£34
Louise Pommery, England Brut Hampshire, UK		£79
Louise Pommery Rosé, England Brut Hampshire, UK		£89
Pommery Brut Royal Reims, France		£119
Pommery Brut Royal Rosé Reims, France		£139

PREMIUM SPIRITS (50ml)

All spirit pours are premium 50ml measures and include a complimentary chaser of your choice.

WHISKY	
Singleton (Malt Master's Selection)	£9
Gentleman Jack	£9
Aberfeldy 12yrs	£11
Glenfiddich 15yrs	£15
Macallan 12yrs	£21
Yamazaki	£19

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Haymans	£9
Roku	£10
Hendricks	£12
Monkey 47	£12

RUM

Planteray Aged Rum	£10
Sailor Jerry	£9

VODKA

Nemiroff	£9
Grey Goose	£14

TEQUILA

Don Julio (Reposado)	£9
Patron XO Cafe	£9

COGNAC

Hennessy V.S.O.P	£12
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BEERS

DRAFT

East London Brewing Co.

	1/2 Pint	Pint
American Pale Ale	£4	£7.5
East End Premium Pilsner	£4	£7.5

BOTTLED

Imported Island Classics

	Bottle
LION Lager	£8.5
LION Stout	£8.5

SOFT BEVERAGES & REFRESHERS

SIGNATURE BOTANICAL LEMONADES & ICED TEAS

Passionfruit Lemonade	£6
Mango Lemonade	£6
Peach Iced Tea	£6

THE COLOMBO HERITAGE RANGE

Elephant House Ginger Beer (EGB)	£4.5
Cream Soda	£4.5
Necto	£4.5

CLASSICS

Coke	£3.5
Coke Zero	£3.5
Fentimans Lemonade	£3.5

WATER

Still	750ml	£6
Sparkling		£6