
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!



THE OPENING SALVO

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

Mutton Rolls

£12 [MU,SO,M,C,E,G,MO]

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 [C, G, MU,M, SO]

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 [C, G, E, SO]

Premium prawns coated in golden, toasted island coconut flakes, served with a sweet and savory Date and Tamarind Dip.

Cuttlefish Fritto

£12 [MO, G, E, SO]

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

Devilled Prawns

£14 [C, SO, MO]

A high-heat Colombo street-food legend. Succulent prawns flash-sautéed with capsicum, red onions, and bird's eye chilis in a fiery, sweet-and-sour glaze.

Devilled Paneer (V)

£12 [M, SO,G]

Golden-seared paneer cubes tossed at high velocity with crisp banana peppers, charred onions, and our signature sweet-and-spicy devilled reduction.

Toasted Curry Leaf Cashew Nuts (V, PB)

£8 [N, MU, SO]

Plump island cashew nuts dry-roasted to a golden crunch, tossed with sea salt, crushed red chili, and shatteringly crisp, aromatic curry leaves.

Egg&TunaCutlet

£9 [F,E,G,M,SO,MU]

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, PB)

£7 [SO,G]

Crisp, golden vegetable fritters bound with spiced chickpea flour and cumin, served with a sharp Sweet Chilli dipping sauce.

THE ODYSSEY (THE SIGNATURE COMBO)

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 [C]

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

Wild Sea-Caught Black Tiger Prawns *(Medium)*

£22 [C]

Meaty, robust, and deep in flavor—the definitive "steak of the ocean."

Giant Freshwater Prawns

£35 [C]

Colossal, luxury river-caught gems possessing a rich, dense bite.

Colossal Freshwater Prawns

£45 [C]

Our ultimate showstopper. Unbelievably massive, head-on single-ingredient mastery.

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

Jaffna Curry

[M, E, MU,SO,C]

A fierce, unapologetic, deeply complex northern spice blend layered with roasted red chilis.

Negombo Curry

[M, E, MU,SO,C]

A rich, fragrant coastal classic balancing coriander, cumin, and lush coconut milk.

Hot Butter Style

[M, MO, G,SO,C]

The crisp, fiery, addictive buttery masterpiece that rules Colombo's nightlife.

Kithul Infused with Garlic & Chilli

[M,SO,C]

A modern sweet-and-savory glaze utilizing authentic Sri Lankan kithul palm treacle.

Kiri Hothi

[M, MU,SO,C]

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

[M, MU, SO]

Aromatic basmati grains gently tempered with rich clarified butter, cardamom, and caramelized onions.

Curry Leaf & Garlic Fried Rice

[SO]

High-velocity, wok-fired rice aromatic with tempered curry leaves and charred garlic.

Pol Roti

[G, M, SO]

High-velocity, wok-fired rice aromatic with tempered curry leaves and charred garlic.

Parotta

[G, M, SO]

Multi-layered, flaky, buttery flatbread built for tearing and mopping up intense gravies.

THE COMMANDING SIGNATURE

ISSO Kottu Roti

£18 [C, G, E, M, MO, SO,MU]

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.

Prawn Biryani

£25 [C, M, MU, E, SO]

Aromatic, long-grain basmati rice layered with spiced prawns and slow-dum cooked with Ceylon aromatics. Served alongside sweet-and-tangy Malay pickle, cooling cucumber raita, and fresh mint chutney.

Colossal Prawn Biryani

£50 [C, M, MU, E, SO]

The ultimate luxury centerpiece. Our flagship head-on colossal freshwater prawn, flame-finished and served over a grand portion of aromatic spiced basmati. Accompanied by traditional Malay pickle, fresh mint chutney, and cucumber raita.

Ceylonese Chicken Red Curry

Leg piece: £14
Breast piece: £16
1/2 chicken £28

[MU, SO,M]

Tender chicken slow-simmered in a deeply complex, dark-roasted spice blend, finished with rich coconut milk, pandan leaves,and lemongrass.

Slow-Cooked Lamb Shank with Jaffna Spices

£35 [MU, SO, M]

A majestic, falling-off-the-bone tender lamb shank braised for twelve hours in a fierce, deeply aromatic Northern Jaffna spice reduction.

Cashew Nut & Pea Curry (V, PB)

£15 [N, MU, M,SO]

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 DOSA MATRIX

Crisp, golden fermented rice and lentil crepes cooked to perfection on a blistering flat-top griddle.
All dosas are served alongside our signature Sri Lankan Brinjal (Eggplant) Gravy and handcrafted House Chutneys.

Plain Dosa

£10 [M, MU,SO]

The classic, paper-thin golden crepe cooked until shatteringly crisp with a touch of ghee.

Gunpowder Dosa

£12 [M, MU,SO]

Coated on the inside with a fierce, aromatic dusting of roasted lentil-and-chili "podhi" spice matrix and brushed with warm ghee.

Masala Dosa

£13 [M, MU,SO]

Our classic crisp dosa stuffed with a warm, comforting center of spiced, mustard-tempered potato mash.

Egg Dosa

£13 [E, M, MU,SO]

Layered with a freshly cracked,spiced egg on the griddle and cooked directly into the heart of the crepe.

Chilli Cheese Dosa

£14 [M, MU,SO]

A high-flavor fusion featuring melted sharp cheese folded with resh green chilis and coriander inside a golden crepe.

Prawn Ghee Roast Dosa

£22 [C, M, MU,SO]

Our signature addition. Stuffed with a rich, finely chopped, heavily spiced Sri Lankan prawn reduction.

THE GRAND FINALE (DESSERTS)

Wattalapam

£10 [E, N, M]

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 [G, E, M]

Warm, delicate crepes stuffed with sweet, juicy grated coconut infused with dark kithul treacle, served with a scoop of premium vanilla bean ice cream.

Classic Chocolate Biscuit Pudding

£10 [G, M, N]

Sri Lanka's most beloved nostalgia trip.
Layers of rich cocoa-infused chocolate cream and milk-soaked rich tea biscuits, finished with crushed toasted nuts.

Arrack-Infused Chocolate Biscuit Pudding

£12 [G, M, N]

An elevated adult adaptation of our classic dessert.
Rich chocolate pudding layered with biscuits soaked in premium coconut Arrack, bringing a warm, oaky finish to every bite.

ALLERGEN INDEX & DIETARY GUIDE

DIETARY KEY:

(V)	Vegetarian
(PB)	Plant-Based / Vegan

ALLERGEN CODES:

[C]	Crustaceans
[MO]	Molluscs
[F]	Fish
[G]	Cereals containing Gluten
[E]	Eggs
[M]	Milk / Dairy
[N]	Tree Nuts
[PE]	Peanuts
[SO]	Soya
[MU]	Mustard
[SE]	Sesame
[CE]	Celery
[L]	Lupin
[SU]	Sulphites

All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

Allergen Disclaimer: Please inform your server of any severe allergies or dietary requirements before ordering. While we take extreme care to prevent cross-contamination, all dishes are prepared in an open kitchen environment handling crustaceans, nuts, gluten, and dairy.

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