

# ‘Nariyal pani pee lo’: British man selling coconut water in fluent Hindi stuns the Internet. WATCH

The vendor operates out of the back of a car, where he has arranged the eye-catching coconut water stall.

A video of a British man selling coconuts on the streets of London has gone viral on social media, impressing social media users with his “desi” vibe. Shared on Instagram by @ub1ub2, the viral reel shows the man not only skillfully carving coconuts but also fluently speaking Hindi, adding an authentic Indian touch to his unusual roadside stall.

The vendor operates out of the back of a car, where he has arranged the eye-catching coconut water stall. As the video begins, he hands a customer a fresh coconut, cheerfully saying, “Lelo (take this).” He then calls out to passersby with the familiar street vendor shout, “Nariyal pani pee lo (have coconut water),” inviting them to try fresh coconut water.

With practiced hands, the man slices the top off a coconut with a knife, pierces a neat hole, and serves it to a customer, all while continuing to engage people in Hindi. Toward the end of the clip, he raises his voice, shouting “Jaldi Jaldi (quick quick),” mimicking the mannerism often heard from street vendors across India.

Watch here:

A post shared by UB1UB2: Southall, West London (@ub1ub2)

Several social media users reacted to the video, with one commenting, “London is a multi-cultural society.” Another user wrote, “My brother. Always keeps my baby up with his coconut chat but he’s a lovely guy, very humble and great salesman.”

“One of the top core principles of business strategy – Cater to your audience,” a third user reacted.

This isn’t the first time such a moment has gone viral. Last year, another British man made waves on social media for bringing Kolkata’s beloved street snack, jhalmuri, to the streets of the United Kingdom. That video featured the vendor pushing a cart as he prepared the dish for his customers. In that clip, he is seen mixing puffed rice in a steel bowl with chopped cucumbers, onions, sliced coconut, coriander, and a blend of Indian spices.