

THE STORY OF VaLo

Born amidst the waves and winds of Vasai, a village where by far the biggest Koli community (Fisher folks) resides. Growing up in Bombay was all about family, friends and fun. Came very young to Dubai to make a life in 2001 and fell in love with this city, which is home to me and my family since then. Was fortunate to work for the world's renowned airline for more than a decade, where I cherished the world of cultures. It all began one summer holiday whilst in Bombay, travelling from Vasai to Dadar on the Vasai Local train. I was surrounded by the fisherwomen of my community. It was overwhelming to see their daily struggle to get on the crowded trains to go to Bombay to sell their catch. Seeing them eat the bhakri and Sukkha Bombil Chutney in the crowded train got me emotional, my mind ticking & thinking all through the journey. And just before my train could arrive at my station all I could think of is - I need my people to be known and recognized, but the question was how? Knowing the fact how famous Dubai is for 'good food', was the answer to my question. Koli Cuisine first time ever on the culinary World Map... Never had I ever thought that the train journey would lead to this & would have given me my second baby, who we lovingly call #VaLo. The name Vasai Local is named after the local train - the lifeline of Mumbai.



Order Online
on Zomato



☎ 04 - 880 4962 | 050 - 759 0354



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- 🕒 All prices are inclusive of VAT.
- 🕒 All orders will take 20 - 30 minutes.
- 🕒 If you have any food allergies, please update the team.
- 🕒 Some items are seasonal, subject to change & availability.
- 🕒 Food ordered online/taken away from the restaurant should be consumed within two hours.

Vasai Local Restaurant
Shop # 1, Wasl Quartz 28th Street,
Behind Ramee Royal Hotel, Al Karama, Dubai, UAE

VASAI LOCAL RESTAURANT



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ABOUT VaLo (VASAI LOCAL RESTAURANT)
EST - 20 | 04 | 2019

When you hear the word **Koli**, the first thing that comes to one's mind is the ever famous Koli Dance, the colorful fishing boats and **FISH** & when we KOLI's say Fish, its only **FRESH FISH** and that's what you will be served here at VaLo! At VaLo you will find the most authentic fish recipes, passed down from generations including some typical Vasai delicacies which are cooked in my very own home. Fresh Fish, Ingredients (no preservatives), Great Flavors & Great Service is what VaLo aims at every single time.

ABOUT VASAI

Vasai - a historical village in Mumbai's western suburb, the place with a breath of fresh air, the people so beautiful inside out, with a culture that mesmerizes you in every way and the food that defines every corner of this place and leaves you drooling. It is here where the cuisine is from... **The Kolis** - have a rich history as the Original Fisher Folks of Mumbai. They have thrived in the hidden quarters of the city. **The Koliwada** - which essentially means "a home that opens to the sea." Koli women have run and maintained the fish markets for centuries now.

DID YOU KNOW

VaLo is the very **first & the only** Koli restaurant outside India. As much as you all want, we too are waiting to spread our fishing nets globally, but for now we have No Branches or Franchise (in UAE or anywhere else). With your support and well wishes our intention is to put Koli Cuisine on the Indian Cuisine map and make it famous like our other Indian Cuisine.



Sukkhala which means Cheers!
~ Supriya Takkar Fernandes



STARTERS/SIDES

VaLo (Vasai Local Special)



SUKKHA BOMBIL FRY 19
Golden fried dry Bombay Duck - Dry Fish.

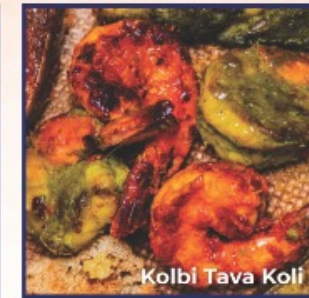


SUKHYA BOMBILACHI CHUTNEY 24
Dry Bombay Duck roasted with garlic & homeground spices - Dry Fish.



KOLIM (SUKKHAT) 26
Dry baby prawns from our aunts kitchen - Dry Fish

CHICKEN BHUJING 24
A delicacy cooked with chicken & poha, famous as Vasai Street Food.



BOMBIL RAVA FRY
Fresh & Crispy pan fried Bombay Duck.

26

SURMAI FISH (Koli/Tava/Rava)
True to its name, king fish pan fried as per your choice above.

32

KOLBI FRY (Koli/Tava/Rava)
Prawns pan fried as per your choice above.

32

SARGA FRY (Koli/Tava/Rava)
White Pomfret pan fried as per your choice above.

38

BHARLELA SARGA
Pomfret stuffed with grandmoms masala pan fried to perfection.

42

RAVAS FRY (Koli/Tava/Rava)
Indian Salmon pan fried as per your choice above.

32



VALO MAINS

VASAICHI SUKHI DAL

A speciality! Lentils cooked on the boat by our fishermen when they go deep sea fishing.

15

SUKKAYA BOMBLACHE AMBAT

Dry Bombay Duck Curry - Dry Fish

25

CHICHAVNI

Fresh Bombay Duck & prawns homebound style red curry.

30

AATVANI

Fresh Bombay Duck & prawns homebound style yellowish curry.

30

KANJI

An age-old grandmoms curry to slurp away made with Bombay Ducks and Prawns.

30

BOMBALACHE AMBAT

A simple fresh Bombay Duck curry a favorite in every Koli house.

30

MAKLAYACHA KHEEMA

Squid mince one of a kind first time ever in Dubai.

28

SHIMPLYACHA (TISRYA) MASALA

Mussels cooked in our own traditional way.

28

PRAWN CHILLY

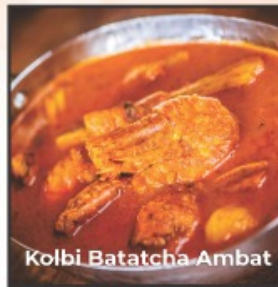
A super favourite Koli style semi dry dish.

34

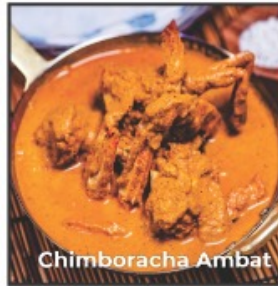
KOLBI BATATCHA AMBAT

A simple prawn and potato curry, yet the star of our Koli curry.

34



Kolbi Batatcha Ambat



Chimboracha Ambat



Kanji



Prawn Chilly



Green Sargayacha Ambat

CHIMBORACHA AMBAT

32

Koli style coconut based Crab Curry

MUTTON CURRY KILLA STYLE

28

Authentic koli style mutton curry with potato.

GREEN FISH CURRY (King Fish / Pomfret)

35 / 37

Coconut & coriander base favourite curry from our grandmas kitchen

RED FISH CURRY (King Fish / Pomfret)

35 / 37

Choice of your fish simmered in our chefs special gravy.

CHICKEN CURRY KILLA STYLE

28

Authentic koli style chicken curry with potato.

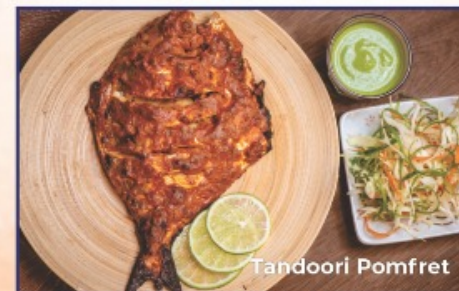
CHICKEN INDEL (Vindaloo)

30

Semi dry Chicken dish with a dash of vinegar with the ever famous Vasai Vindaloo masala

ALL TIME STARTERS

DAHI KE KEBAB	18
TANDOORI ALOO	20
VEG SEEKH KEBAB	24
CORN TIKKI	24
PANEER TIKKA / MALAI	28
PANEER PAHADI / SEEKH	28
VEG PLATTER	35
BHATTI KA MURG	30
CHICKEN TIKKA / LASUNI	28
CHICKEN MALAI / SEEKH	28
PAHADI MURG TIKKA	28
MURG KALIMRI TIKKA	28
ACHARI MURG TIKKA	28
TANDOORI CHICKEN (HALF / FULL)	28/48
CHICKEN PLATTER	45
POTATO CHOPS	
- CHICKEN	22
- MUTTON	25
- PRAWNS	28
BANGDA FRY	24
POMFRET RECHEADO	38
TANDOORI PRAWNS	32
TANDOORI POMFRET	39



ALL TIME MAINS

DAL FRY	16
DAL TADKA	18
DAL PALAK	19
LASOONI PALAK	22
ALOO GOBI ADHRAKI	22
VEG SEEKH KEBAB MASALA	24
VEG KADAI	24
VEG JALFAREZI	24
VEG MAKHMALI	24
VEG KHOLAPURI	24
VEG MARATHA	24
PANEER KURCHAN	28
PANEER TIKKA MASALA	28
PALAK PANEER	28
PANEER KADAI	28
PANEER BUTTER MASALA	28
CHICKEN SUKKHA	28
MURG LAZEEZ	28
MASALENDAR KADAI MURG	28
ADHARAKI MURG MASALA	28

CHICKEN KADAI	28
TAWA CHICKEN	28
CHICKEN SEEK MASALA	28
MURG KURCHAN	28
CHICKEN XACUTI	28
BUTTER CHICKEN	30
MUTTON KADAI	30
MUTTON ROGAN JOSH	30
MUTTON SUKKHA	30
MUTTON BHUNA	30
AMRITSARI FISH CURRY (KING FISH/POMFRET)	35/37
GOAN PRAWN CURRY	34
PRAWN GHEE ROAST	34
KADAI DUM ZHINGHA	34
CRAB ROAST	32



DESI - CHINESE



SOUPS

LEMON CORIANDER SOUP 18/20/24
(VEG / CHICKEN / PRAWNS)

MANCHOW SOUP 18/20/24
(VEG / CHICKEN / PRAWNS)



Chefs Paneer Special

STARTERS

VEG MANCHURIAN 24

CHEF'S PANEER SPECIAL 28

CHICKEN LOLLYPOP 28

CHEF'S CHICKEN SPECIAL 28

CHICKEN HOT GARLIC 28

CHILLY CHICKEN 28

CHICKEN MANCHURIAN 28

MAINS

VEGETABLE MANCHURIAN 24

CHICKEN MANCHURIAN 28

CHILLY CHICKEN 28

CHICKEN HOT GARLIC 28

VEG FRIED RICE 22

SZECHWAN VEG FRIED RICE 24

BURNT GARLIC RICE VEG 24

BURNT GARLIC RICE CHICKEN 24

CHICKEN FRIED RICE 28

SZECHWAN CHICKEN FRIED RICE 28

VEG HAKKA NOODLES 22

SCHZEWAN VEG HAKKA NOODLES 24

CHICKEN HAKKA NOODLES 24

SCHZEWAN CHICKEN HAKKA NOODLES 28



Veg Manchurian



Veg Hakka Noodles



Chicken Hot Garlic



Szechwan Fried Rice

BREADS

BHAKRI	05
FUGIYAS	15
GHAVNES	03
SANAAS	03
KOMBDI WADE	10
ROTI (Plain/ Butter/Garlic)	3/4/5
NAAN (Plain/Butter/Garlic)	4/5/6
CHEESE NAAN (Garlic/Chilli Garlic)	8/10
KULCHA (Plain/Butter)	5/6
LACCHA PARATHA (Laccha/Pudhina/Meethi)	5/6/6
ROTI KA KHAZANA (5 Types of Roti)	24



Bhakri



Fugiyas



Roti Ka Khazana



Raita

ACCOMPANIMENTS

ROASTED PAPAD (PLAIN / MASALA)	2/4
FRIED PAPAD (PLAIN / MASALA)	3/5
GREEN SALAD	08
RAITA	08
KOSHIMBIR	08

RICE



Chicken Biryani



Sukkha Bombil Biryani

PLAIN RICE (HALF / FULL)	5/10	SUKKHA BOMBIL BIRYANI	24
BASMATI RICE (HALF / FULL)	6/12	VEG / PANEER BIRYANI	28
JEERA RICE (HALF / FULL)	7/14	CHICKEN BIRYANI	28
DAL KHICHDI	19	MUTTON BIRYANI	30
EGG BIRYANI	24	PRAWN BIRYANI	34
		POMFRET BIRYANI	36



Fish Thali

MEALS

VEG THALI	24
CHICKEN THALI	35
FISH THALI (KING FISH / POMFRET)	35/45
MUTTON THALI	35

BREAKFAST



BREAKFAST COMBO (SMALL/FULL)	25/30
POHA	14
SABUDANA KHICHDI	15
SABUDANA VADA	15
PURI BHAJI	15
BURJI PAV	15
MUTTON KHEEMA PAV / WITH EGG	20/25
SHRIKHAND PURI	20
SHEERA	15

CHAATS/SNACKS

VADA PAV	6
KANDA BHAJIYA	10
MOONG DAL BHAJIYA	10
RAGDA PATTICE	10
PAV BHAJI	15
CHEESE PAV BHAJI	16
STUFFED KULCHA (ONION/VEG/ALOO/PANEER)	7/8/8/10
ALOO PARATHA	8
PANEER PARATHA	10
ANDAA PARATHA	10



BEVERAGES



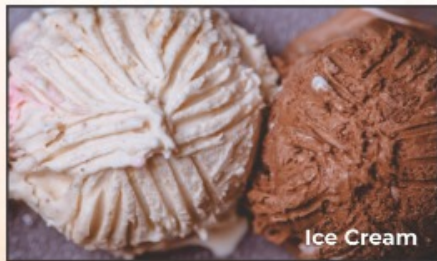
Solkadi

WATER	2/4
COKE	5
KOKUM SARBAT (WATER / SODA)	12/15
FRESH LIME (WATER / SODA)	10/12
KALA KHATTA (WATER / SODA)	10/12
SOL KADI	15
KACCHI KAIRI (WATER / SODA)	10/12
MASALA CHAAS	8
LASSI (SALT / SWEET)	10
TEA / GREEN TEA	2/4
COFFEE / COLD COFFEE	4/10



Kokum Sarbat

DESSERTS



Ice Cream

ICE CREAM - AED 10/12
(VANILLA & CHOCOLATE/KULFI)



Gulab Jamun

GULAB JAMUN
AED 12

PARTY PACKS



Marinated Chicken

MARINATED - AED 90

PANEER (TIKKA/MALAI)	30 PCS
CHICKEN (TIKKA/LASUNI/ MALAI/BANJARA)	30 PCS
KING FISH (KOLI / TAVA / RAVA)	10 PCS
PRAWNS (KOLI/TAVA)	30 PCS
POMFRET (KOLI / TAVA)	06 PCS

STARTERS - AED 99

CHICKEN (TIKKA/LASUNI/MALAI/ BANJARA/SEEKH)	30 PCS
MUTTON SEEKH	25 PCS
CHICKEN POTATO CHOPS	20 PCS
MUTTON POTATO CHOPS	16 PCS
PRAWN POTATO CHOPS	15 PCS
PANEER TIKKA	30 PCS
CORN TIKKI	40 PCS
TANDOORI ALOO	60 PCS
PRAWNS (KOLI/TAVA)	30 PCS
KING FISH (KOLI/TAVA)	10 PCS
POMFRET (KOLI/TAVA)	06 PCS
FUGIYAS	100 PCS
BHAKRI	25 PCS



Marinated Fish

BIRYANI

For 4-5 PEOPLE (ADVANCE ORDER ONLY)

VEG BIRYANI	125
CHICKEN BIRYANI	150
MUTTON BIRYANI	175
PRAWN BIRYANI	199