

Bubble Café, the much desired, popular and sought-after restaurant, nestled amidst the verdant greenery, overlooking the backwaters is a destination known not just for its ambience or location, but also for its cuisine.

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It serves up an enviable fare of traditional delicacies, prepared with love and care. A cozy, warm, welcoming atmosphere transports you to a different world, which combines tradition and modernity effortlessly.

Our seasoned Chefs pamper your taste buds by transporting you to the culinary horizons of International, Indian as well as Traditional cuisine.

The warm, informal, trendy and crisp hospitality by seasoned Taj associates is unmatched.

Our food culture incorporates perfect triple 'T' combination of Time, Taste and Temperature.

Feedbacks left by our guests --all have one thing in common. They say, they can taste a mother's touch in our cooking, and when they taste our food, they feel they are home.

Breakfast

06.30am-11.30am

	Seasonal fresh juice sweet lime, pineapple, watermelon	300	
	Chef's special vegetable juice special concoction of vegetable, herbs and spices	300	
	Seasonal fresh cut fruits	300	\circ
	Smoothie banana, blueberry or seasonal fruit	300	
•	Cereals muesli, wheat flakes, corn flakes or chocos served with hot milk/ cold milk/ yoghurt	300	
	Oatmeal porridge served with hot milk or cold milk	300	
	Multigrain bread	250	
	Pancakes choice of toppings – banana/ apple/blueberry /raisins served with maple syrup	300	
	Belgian waffles choice of toppings -blueberry/ banana/ apple/ chocolate served with maple syrup	300	
	French toast served with maple syrup, honey and melted butter	300	
	Egg white spanish omelette served with broccoli, grilled tomato and whole wheat toast	400	
	Eggs cooked to order boiled/ scrambled/poached/fried or omelette served with grilled tomato, hash brown potato and choice of ham/ bacon/ sausages	400	
	Baker's basket croissant, danish, muffin & whole wheat / white bread toasts	300	0

Breakfast- the indian way

6.30am - 11.30am

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Multigrain dosa a chef's special dosa made with 9 types of lentils and grains stuffed with bell pepper and potato, spiked with olive oil and basil	400
Puri with aloo bhaji traditional deep fried indian bread served with curried potatoes	400
Paratha (two pieces) paneer/ aloo/ gobi served with yoghurt & pickle	400
Dosa masala dosa/ mysore masala dosa/ ghee roast	400
Idli steamed rice and lentil cake served with sambar and chutney	400
Puttu kadala curry crumbly steamed rice cakes layered with grated coconut and served with black Bengal gram curry	400
Broken wheat upma broken wheat tempered and cooked with south indian spices	400
Appam vegetable stew rice hoppers served with vegetable stew	400

Regional food 11.30am – 11.30pm

Koonu pattani masala stir fried mushrrom and green peas with kerala spices	550	
Thalassery vegetable kuruma mix vegetables slow cooked in ground coconut gravy	550	
Chena ulli theyal deep fried yam and shallot in tangy roast coconut gravy	550	0
Vegetable stew vegetables cooked with mild spiced coconut milk	550	
Chemmeen cashew roast pot roasted prawns and cashewnut with grounded herbs	950	
Prawn masala grilled/alleppey style curry/kottayam style curry/moilee	950	
Koonthal ularthiyathu braised calamari in kerala spices	750	
Fish masala grilled/alleppey style curry/kottayam style curry/moilee	750	
Karimeen pollichathu/ Porichathu/ mappas	800	
Kozhi pidi curry local favorite mild spiced chicken curry with rice dumplings	700	
Mutton malliperalan tender lamb cubes cooked in coriander coconut gravy	800	
Beef coconut fry pot roasted tenderloin with pounded Kerala spices and coconut slivers	800	
Pork piriyanmulagu ularth spicy traditional pork preparation –spice blend with handpicked chillies	750	
Moplah biryani malabari style mild spiced biryani made with aged kaima rice		\circ
Vegetable	650	
omenon.	800	
Fish	800	
Prawns	950	

all prices are in indian rupees and subject to government taxes please inform our associates if you are allergic to any ingredients. we levy no service charges

Appetizers 11.30am - 11.30pm

Mushroom and cheddar crostini gratinated soft baguettes loaded with mushroom and cheddar duxelle	450
Cocktail spring roll spiced corn, pepper and cheese	450
Chef's mezze sampler a tasting platter of hummus, labneh, tabbouleh with pita pockets	450
Ulli chammanthi idli cocktail fried idli tossed with red chili, shallots and curry leaves mix	450
Prawn kakathil malabar prawn braised in chilly tomato and coconut bits	950
Samak meshwi lebanese grilled fish served with tartar sauce	675
Kozhi porichathu deep fried chicken morsels with malabar spices	675
Tenderloin lyonnaise tenderloin strips tossed with caramelized onions and herbs	675

Soups 11.30am – 11.30pm

Fire roasted tomato and basil soup	300
Wild mushroom cappuccino	300
Canadian double cheese soup Vegetable Chicken	300 350
Nihari shorba spiced lamb broth, a mughlai specialty	350
Seafood bisque	350
Salads 11.30am – 11.30pm Greek salad iceberg lettuce with olives, pimentos, tomatoes, cucumber, onion and feta cheese drizzled with oregano vinaigrette	500
Roasted chicken and apple salad with buttermilk ranch dressing	550
Caesar salad crunchy romaine lettuce tossed with caesar dressing, croutons, and parmesan cheese, served with a choice of	
Balsamic glazed mushrooms Chicken souvlaki	500 550

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Sandwiches

11.30am - 11.30pm

	Vegetable club sandwich triple decker sandwich with russian salad, cheese, tomato, cucumber and lettuce	525
•	Mumbai sandwich all time favorite with potatoes, tomato, cucumber, onion and beetroot	525
•	Classic club sandwich triple decker sandwich, with chicken, fried egg, cheese, bacon, lettuce and tomatoes	600
	make your own sandwich baguette/ panini/ focaccia Chicken tikka Tuna fish and crunchy veggies Balsamic grilled exotic vegetable	600 600 500
	Burgers 11.30am – 11.30pm	
•	Vegetable burger	525
•	Chicken pattie burger	600
•	Bubble burger 100% ground tenderloin steak, cheddar, sliced onions, tomatoes, and gherkins	600
	Wrap & Rolls 11.30am – 11.30pm	
	Paneer kathi rolls char grilled cottage cheese and peppers	525
	Chicken kathi rolls char grilled chicken and peppers	600
•	Pulled chicken phulka taco threaded chicken and crunchy salad rolled in phulka with minted mayo	600

Pizzas

11.30am – 11.30pm

	Margherita tomatoes and basil	625
	Capricciosa mushrooms, peppers and olives	625
	Mediteranian grilled vegetable multigrain pizza with grilled mushroom, peppers, Corn, eggplant, zucchini and olives	625
	Chicken tikka char grill chicken, peppers and onions	700
•	Hawaiian ham and pineapple	700
	Make your own pizza Mushrooms/ corn/ peppers/ olives/ sundried tomatoes/ jalapeno	625
	Chicken salami/ grilled chicken/ pork pepperoni	700
	Pasta 11.30am – 11.30pm	
	choice of penne, spaghetti, fusilli, fettuccini, macaroni, whole wheat pasta	
	Arrabiata tomato, garlic, olive oil, chilli flakes and parmesan	650
	Pesto cream garlic, olive oil, double cream, basil pesto and parmesan	650
	Aglio olio e peperoncino garlic, olive oil, dried crushed chilli flakes and parmesan	650
•	Cacciatore chicken, mushroom, green olives, peppers, with tomatoes and parmesan	750
	Bolognaise minced tenderloin, plum tomatoes, dried herbs and parmesan	750
	Seafood marinara mixed seafood with tangy tomato sauce and parmesan	800
	Mac n cheese classic baked macaroni with a choice of Mushroom Prawns Chicken	700 850 750

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Combo meal

12.30am - 03.30pm 07.30pm - 11.30pm

Kebab

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Roasted tomato soup, chilli pesto paneer tikka, dal Makhani, phulka and gulab jamun	900
Roasted tomato soup, Chicken tikka, dal Makhani, phulka and gulab jamun	950
Italian	
Roasted tomato soup, Balsamic grilled vegetable salad, fussilli pomodoro and chocolate brownie	900
Roasted tomato soup, Balsamic grilled vegetable salad, chicken parmigiana and chocolate brownie	950
Kerala	
Vegetarian Non vegetarian	900 950
Comfort food selection 11.30am – 11.30pm	
Pav bhaji	400

Pav bhaji
 Dal chawal
 Chole kulcha
 Fish n chips
 Butter chicken with naan*
 Roast chicken with potato wedges
 Beef roast with malabari porotta

Comfort western

11.30am – 11.30pm

	Eggplant parmigiana baked italian dish, deep-fried sliced eggplant layered with cheese and tomato fondue	600
	Baked mushroom corn n pepper Crêpe stuffed in homemade savory pancake, gratinated with english cheddar	600
	Grilled vegetable timbale with pesto medley of garlic and basil rubbed exotic vegetable with pesto parmesan crostini	600
	Lobster Termidor- creamy lobster chunks baked with triple cheese crust Grilled- served with lemon butter garlic sauce	500/per 100 gms
	Grilled prawns jumbo medium	1250 950
	Grilled blackened fish grilled fish marinated with chef special blackened spices	800
	Grilled norwegian salmon served with braised haricot beans and cherry tomato and caper relish	1300
	Maple glazed grilled chicken with garlic thyme grilled organic chicken served with garlic mash, vegetables and pan jus	800
	Tenderloin medallions Grilled courgette, garlic mash and red wine jus	800
	Barbequed pork chops glazed with mustard and chilli, served with steak fries, vegetables	800
	Pan Asian 12.30pm – 3.30pm 07.30pm – 11.30pm	
	Stir fried vegetables wok tossed seasonal vegetables with light sauce	600
	Nasi goreng spicy indonesian fried rice served with chicken satay and fried egg	750
	Kung pao chicken sichuan style delicacy tossed with sichuan peppers and fried cashew nuts	800
•	Fried rice /noodles Vegetarian Chicken	450 500

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Kebab and Curries

12.30pm - 03.30pm 07.30pm - 11.30pm

kebabs

Malai broccoli broccoli marinated with rich cheese and cashew tandoori masala	600
Rajma galouti kebab minced kidney bean and lucknowi spices, pan grilled with clarified butter	600
Hara bhara kebab cheese stuffed patties made with spinach and green peas	600
Chilli pesto paneer cottage cheese marinated in yoghurt, green chilly, basil and aromatic spices, cooked in tandoor	600
Wasabi jhinga tiger prawns marinated with wasabi and mild indian spices, cooked in clay oven	1250
Ajwaini fish tikka fish marinated with yoghurt, carom seeds and aromatic spices, cooked in clay oven	750
Tangdi shirazi chicken drumstick stuffed with mince,cheese and indian spices, cooked in clay oven	750
Bhatti ka murgh chicken marinated with yoghurt and special mughal spices for overnight,cooked in clay oven	750
Murgh tikka - malai/spicy chicken morsels marinated in yoghurt and aromatic spices, cooked in clay oven.	750
Gilafi seekh minced lamb with special tandoori spices, skewered and cooked in clay oven	750

Kebab and Curries

12.30pm - 03.30pm 07.30pm - 11.30pm

Curries

Paneer hara makhani Cottage cheese cubes cooked in chefs special green tomato gravy, enriched with cream and butter	600
Kofta lababdar spiced cottage cheese dumplings, cooked in saffron scented rich cashew gravy	600
Vilayathi subzi handi medley of exotic vegetable cooked with rich tomato and cashew gravy	600
Bhindi bhindi do pyaza / khasta bhindi / bhindi nayantara	550
Aloo jeera/ mutter/ gobi/ palak	550
Dal makhani whole black lentils, slow cooked with herbs and spices, finished in butter and cream	550
Yellow dal tadka moong dal tempered with cumin, garlic and clarified butter	500
Machi thariwali northindian homestyle fish curry	750
Lahori murgh chicken tikka morsels simmered in tomato gravy enriched with cream, spices & fenugreek	750
Nihari gosht lamb shanks cooked with handmade potli masala - a lucknowi delicacy	800
Vegetable dum biryani Lucknowi mutton biryani well marinated succulent pieces of mutton cooked with basmati rice enriched with cashew,saffron,curd,Star Anise and Mace-a royal dish of the famous Awadh Nawabs	680 900

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Rice & Breads

11.30am – 11.30pm

Pulao vegetable/green peas/kashmiri	300
Multi grain khichdi brown rice, broken wheat and barley cooked with lentil, broccoli and spices	400
Steamed rice/kerala red rice	250
Malabari paratha (per piece)	125
Appam (per piece)	125
Idiappam (per piece)	125
Phulka (per piece)	75
Indian breads* (per piece) naan/ roti/ paratha/ kulcha/ chapathi	125
Kids menu 11.30am – 11.30pm	
Popeye's pasta mini pasta shells with cream, spinach and parmesan	400
French fries	350
Mini pizza	400
Chicken nuggets crumb fried chicken morsels	500
Grilled chicken sausage	500
He-Man's secret a slice of fried fish and fries served with tartar sauce	500

Tea time favorites

03.30pm - 06.30pm

Eerulli Bajji (Onion fritters) (per portion)	250
Samosa (per piece)	125
Vazhappoo payaru cutlet (per piece)	125
Banana fritter (per piece)	125
Medu vada (per piece)	125
Biscotti (per portion)	125
English tea cakes (per portion)	125
Desserts 11.30am – 11.30pm	
Tender coconut soufflé (sugarfree)	400
Mexican chocolate brownie with ice cream	400
Baked cheese cake with blueberry compote	400
Duo of choco mousse	400
Caramel custard/ crème brûlée	400
Apple pie with ice cream	400
Gulab Jamun	400
Saffron rasmalai	400
Payasam of the day	350
Selection of ice cream	300

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Beverages

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Seasonal fresh juice pineapple, grapes, sweet lime, water melon, orange	300
Milk shake vanilla, banana, strawberry	300
Cold coffee cold coffee with ice-cream	300
Energy drinks	300
Selection of teas	200
Selection of coffee south indian filter, cappuccino	200
Bournvita / hot chocolate	300
Himalayan (1000 ml)	175
Aquafina (1000 ml)	125