

GLUTEN-FREE MENU

STARTER

Nataing Ground pork simmered in coconut milk with garlic, peanuts and chili pods; served with gluten-free crispy jasmine rice for dipping 7.50

SOUPS AND SALADS

• À LA FRANÇAISE •

Salade de Feta au Concombre Field baby greens, English cucumber, cherry tomato, red onion and Vermont Feta cheese mixed with fresh herbs, lemon zest, crème fraîche and extra virgin olive oil 9.95

Salade d'Épinard au Chèvre et aux Poires Baby spinach, roasted Bartlett pear, Vermont goat cheese, toasted walnut, caramelized onion and lemon vinaigrette 9.95

Salade Verte (Vegan) Baby green mix with cherry tomatoes, dressed with balsamic vinaigrette 6.95

• À LA CAMBODGIENNE •

Somlah Machou A tangy soup with all natural shrimp, plum tomato and lime juice; garnished with "French" mint (without fried garlic) 7.95

S'ngao Mouan Cambodian chicken soup with chicken breast, lemongrass, lime juice, basil and scallion 7.95

Salade Cambodgienne Shredded cabbage, carrots and chicken with red bell pepper, onion, peanuts, mint and Asian basil; dressed with tuk Trey 7.95

Avocat Kanthor** A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a dressing of galangal, garlic, shallot, fish sauce, rice vinegar and peanuts; with baby greens 11.95

ENTRÉES

• À LA FRANÇAISE •

Steak Grillé, Sauce Roquefort ** Grilled, sliced flat iron steak with a creamy Roquefort sauce, brown rice-edamame and dressed baby greens 16.95

Poulet Rôti, Sauce au Vin Blanc Roasted bone-in chicken breast with edamame-brown rice and white wine cream sauce; with tomato coulis and sautéed spinach 13.95

• À LA CAMBODGIENNE •

Loc Lac** Cubed tenderloin of beef sautéed in a lightly caramelized sauce of black pepper and garlic; served over shredded lettuce with a lime sauce on the side for dipping (without mushroom soy sauce) 10.50

Somlah Kako (available Vegan) Sliced chicken breast in a broth of lemongrass, galangal and kaffir lime with fragrant toasted rice powder, buttercup squash, baby bok choy, snow peas, Asian eggplant, and spinach 9.95

Trey Ang Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with Cambodian pickles and a chili and lime tuk Trey 14.95

Curry aux Crevettes (available Vegan) Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red bell pepper, and summer squash 10.50

Tofu et Légumes Grillés, Curry Vert au Gingembre Pan-seared organic tofu topped with grilled zucchini, buttercup squash, asparagus, portabella and eggplant; with green ginger curry 10.95

THE ELEPHANT WALK

LUNCH MENU

Before placing your order, please inform your server if anyone in your party has a food allergy.

THE ELEPHANT WALK RESTAURANT

900 Beacon Street, Boston, MA

www.elephantwalk.com

STARTERS

• TRADITIONAL CAMBODIAN •

- Rouleaux** (available Vegan)
Cambodian spring rolls filled with ground pork, peanuts, carrots, onion and beanthread. Served with fresh greens and tuk Trey on the side for dipping 7.50
- Nataing**
Ground pork simmered in coconut milk with garlic, peanuts and chili pods; served with crispy jasmine rice for dipping 6.95

SOUPS

• TRADITIONAL CAMBODIAN •

- Soupe Phnôm-Penh (Kuy Tieu)**
The traditional Khmer noodle soup - prepared with rice noodles, sliced pork, bean sprouts and fried garlic; garnished with cilantro and scallions 7.95
- Somlah Machou**
A tangy soup with all-natural shrimp, tomatoes and lime juice; garnished with fried garlic and French mint 7.95
- B'bw Mouan**
A hearty rice soup with chicken breast, fried garlic, bean sprouts, scallion, cilantro, and lime 7.95
- S'ngao Mouan**
Cambodian chicken soup with chicken breast, lemongrass, lime juice, basil and scallion 7.95

SALADS

• ORIGINAL FRENCH •

- Salade de Feta au Concombre** (available Vegan)
Field baby greens, English cucumber, cherry tomato, red onion and Vermont Feta cheese mixed with fresh herbs, lemon zest, crème fraiche and extra virgin olive oil 9.95
- Salade d'Épinard au Chèvre et aux Poires** (available Vegan)
Baby spinach, roasted Bartlett pear, Vermont goat cheese, toasted walnut, caramelized onion and lemon vinaigrette 9.95
- Salade Verte** (Vegan)
Baby green mix with sliced plum tomatoes, dressed with our house vinaigrette 6.95

• ORIGINAL CAMBODIAN •

- Avocat Kanthor****
A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and French mint; with a dressing of galangal, garlic, shallot, fish sauce, rice vinegar and peanuts 11.95
- Nyoum Trasak with Soba Noodles** (available vegan)
Thinly sliced English cucumber, cold buckwheat soba noodles, chicken breast, red bell pepper, Asian basil, baby greens, mint, onion, and crushed peanuts; dressed with spicy chili-lime tuk Trey 8.95
- Salade Cambodienne** (available Vegan)
Shredded cabbage, carrot, chicken, red bell pepper, onion, peanut, mint and Asian basil; dressed with tuk Trey 7.95

Before placing your order, please inform your server if anyone in your party has a food allergy.

Please note that a gratuity of 18% will be added for parties of seven or more

** Government Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." Items can be cooked to order

ENTRÉES

• TRADITIONAL CAMBODIAN •

- Khar Saiko Kroeung**
Braised boneless short ribs, jasmine rice with scallion oil; garnished with cilantro and scallion 10.95
- Loc Lac****
Cubed beef tenderloin sautéed in a lightly caramelized sauce of black pepper, garlic and mushroom soy; served over shredded lettuce with a lime dipping sauce 10.95
- Poulet à la Citronnelle** (available Vegan with organic tofu)
Sliced chicken breast sautéed with lemongrass, onion and red bell pepper; sprinkled with crushed peanuts 9.95
- Trey Tuk Peng Pah**
Crispy Southeast Asian catfish filet served with a tangy broth of fresh plum tomatoes, garlic, shallot, rice vinegar and fish sauce; garnished with fried shallot and cilantro 9.95
- Curry aux Crevettes** (available Vegan)
Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red pepper and summer squash 10.50
- Somlah Kako** (available Vegan)
Sliced chicken breast in a broth of lemongrass, galangal and kaffir lime with fragrant toasted rice powder, buttercup squash, baby bok choy, snow peas, Asian eggplant, and spinach 9.95
- Mee Siem au Poulet** (available Vegan)
Rice noodles sautéed with shredded chicken breast, thinly sliced tofu, crushed chiles, garlic, salted soy beans, pickled shallot, Chinese chive, bean sprouts and red bell pepper; topped with shredded omelet 9.95

• ORIGINAL CAMBODIAN •

- Crevettes Amrita** (available Vegan with organic tofu)
Natural shrimp sautéed in a sweet and spicy Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anis and lemongrass; with button mushroom, onion and scallion 10.50
- Tofu et Légumes Grillés, Curry Vert au Gingembre** (Vegan)
Pan-seared organic tofu topped with grilled zucchini, buttercup squash, asparagus, portabella and eggplant; with green ginger curry 10.95
- Trey Ang**
Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with Cambodian pickles and a lime-chili tuk Trey; garnished with fried leeks 14.95

• ORIGINAL FRENCH •

- Steak Frites Sauce Roquefort ****
Grilled, sliced flat iron steak with a creamy Roquefort sauce, French fries and dressed baby greens 16.95
- Poulet Rôti et Gnocchi à la Crème**
Roasted bone-in chicken breast with potato gnocchi in a white wine cream sauce; with tomato coulis and sautéed spinach 13.95
- Croustillants aux Poires et Crevettes Flambées**
Crispy wontons layered with warm Bartlett pear and scallion, topped with natural shrimp flambéed with white wine, leeks and garlic 11.95
- Filet de Thon Saisi aux Deux Coulis Pimentés****
Rare, pan-seared tuna loin encrusted with bread crumbs; sliced over spiced red and green chili cream sauces with crisped pear and scallion ravioli 19.95