

Beverage Specials

Cambodian Iced Tea - 3.95

A blend of slightly smoky China black teas with rare spices and herbs; thickened with light cream

Mango Cooler - 2.95

Pure mango purée blended with tonic water and a splash of lime juice

Starters

Traditional Cambodian

Rouleaux ([available Vegan](#))

Cambodian spring rolls filled with ground pork, peanuts, carrots, onion and beanthread. Served with fresh greens and herbs for wrapping and tuk Trey on the side for dipping (Vegan with shiitake mushroom) ...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

B'bw Mouan

Hearty Cambodian rice soup; with chicken breast, fried garlic, bean sprouts, scallion, cilantro and a lime wedge...7.50

Soupe Phnôm-Penh (Kuy Tieu)

The traditional Khmer noodle soup - prepared with rice noodles, sliced pork tenderloin, minced pork, bean sprouts and fried garlic; garnished with cilantro and scallions...7.50

Somlah Machou

A tangy soup with all-natural shrimp, tomatoes and lime juice; garnished with fried garlic and "French" mint...7.50

S'ngao Mouan

Cambodian chicken soup with chicken breast, lemongrass, lime juice, basil and scallion...7.50

Salads

Original French

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 fraiche 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

Baby green mix with sliced plum tomatoes dressed with our house vinaigrette 6.50

Original Cambodian

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

Traditional Cambodian

Nyoum Trasak with Soba Noodles

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 Cambodgienne ([available Vegan](#))

Shredded cabbage, carrots and chicken with red bell pepper, onion, peanuts, mint and Asian basil; dressed with tuk Trey...7.50

Entrées

Traditional Cambodian

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...10.50

Poulet à la Citronnelle ([available Vegan with tofu](#))

Sliced chicken breast sautéed with lemongrass, onion, & red bell pepper; sprinkled with crushed peanuts...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

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 ...7.95

Catfish Tonle Sap

Farm raised Southeast Asian catfish filets marinated in a light mushroom-soy, lightly caramelized and topped with a coconut-ginger sauce. Accompanied by a spicy-sweet pepper salsa & jasmine rice...17.95

Original Cambodian

Crevettes Amrita ([available Vegan](#))

Natural shrimp sautéed in a lightly sweet 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

Pan-seared organic tofu topped with grilled zucchini, buttercup squash, asparagus, portabella and eggplant; with green ginger curry...11.95

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

Curry d'Agneau aux Légumes

Braised spicy lamb curry with zucchini, Asian eggplant, cauliflower, carrot, Yukon Gold potato and onion...19.95

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

Original French

Steak Frites**

Grilled Flat Iron steak with a creamy Roquefort sauce, pommes frites and dressed greens...15.95

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...12.95

Croustillants aux Poires et Crevettes Flambées aux Vin Blanc

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

Our Theme

...is Cambodian and French. Longteine de Monteiro, our founding chef and author of *The Elephant Walk Cookbook*, was born and raised in Cambodia while it was still part of "French Indochina." She, her family, and most Cambodians of that era were strongly influenced by French culture and, naturally, French cuisine.

Our Food

Traditional Cambodian Dishes

are authentic recipes. The sole concession we make to accommodate our guests' preference is to use leaner cuts of meat and poultry, without skin or bones.

Original Cambodian Dishes

are created by our mother/daughter chefs Longteine and Nadsa de Monteiro with respect for their culinary tradition, contributing to the evolution of Cambodian cuisine.

Original French Dishes

are our Executive Chef Nadsa de Monteiro's interpretation of French cuisine inspired by her multi-cultural background.



You'll find chef biographies, history of *The Elephant Walk* and more on our blog at elephantwalktalk.com

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

Original French

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 on the vine, dressed with balsamic vinaigrette...6.50

Traditional Cambodian

Somlah Machou

A tangy soup with all natural shrimp, plum tomato and lime juice; garnished with "French" mint (without fried garlic)...7.50

S'ngao Mouan

Cambodian chicken soup with chicken breast, lemongrass, lime juice, basil and scallion...7.50

Salade Cambodgienne (available Vegan)

Shredded cabbage, carrots and chicken with red bell pepper, onion, peanuts, mint and Asian basil; dressed with tuk trey...7.50

Nyoum Trasak (available Vegan)

Thinly sliced English cucumber, chicken breast, red bell pepper, Asian basil, baby greens, mint, onion, and crushed peanuts; dressed with spicy chili-lime tuk trey...8.95

Original Cambodian

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

Original French

Steak Grillé**

Grilled, sliced Flat Iron steak with a creamy Roquefort sauce, brown rice-edamame and dressed baby greens ...15.95

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

Traditional Cambodian

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

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with Cambodian pickles and lime tuk trey (without fried leek garnish)...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...11.95

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

Prix-Fixe Menu

THREE COURSE MENU \$16.95

Starters

Rouleaux (available Vegan)

Two Cambodian spring rolls filled with ground pork, crushed peanut, beanthread noodles, carrot and onion; served with fresh greens and herbs for wrapping and tuk trey on the side for dipping

Nataing

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice

Second Course

Soupe de Poireaux et Poires (available Gluten free)

Leek and Bartlett pear soup, finished with crème fraîche and chives

Salade Cambodgienne (available Vegan)

Julienned green cabbage tossed with chicken, carrots, mint, Asian basil, red bell pepper, onion and peanuts; dressed with tuk trey

Third Course

Croustillants aux Poires et Crevettes Flambée

Crispy wontons layered with warm Bartlett pear and scallion, topped with natural shrimp flambéed with white wine, leeks and garlic

Poulet à la Citronnelle (available Vegan with Tofu)

Sliced chicken breast sautéed with lemongrass, onion, & red bell pepper; sprinkled with crushed peanuts

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

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

Loc Lac

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, garlic and mushroom soy; served over shredded lettuce with a lime & black pepper dipping sauce

Thinking about Dessert? Add one of these for just \$2.95

Le Pêché au Chocolat

A rich creamy white and semi-sweet chocolate truffle cake garnished with raspberry sauce

Passion Fruit Mousse

Refreshingly tart and sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple

Our February Beneficiary is:



Pine Street Inn serves over 1,300 men and women each day, providing a comprehensive range of programs and services, including housing, outreach, shelter and job training.

Three percent

of the price of your meal today benefits Pine Street Inn. – We invite you to make a personal contribution too; any amount will help!

Much more information is available online:

pinestreetinn.org

benefitrestaurants.org



As a Benefit Restaurant since September 2009, we are committing three percent [3%] of our sales [yes, sales, not profits] to a different registered charity or non-profit organization each month.

Winter Quarter Focus

From now through March 2012 we are supporting local and regional efforts to fight homelessness! – We commit the first month of each quarter to a Waltham non-profit organization whose mission aligns with our quarterly theme.

"The Lunch Box"

...as an addition to any lunch...3.95

Two Rouleaux (regular or vegan) ...with your choice of drink:

Sodas

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Tonic Water, Soda Water, Mango or Raspberry Soda

Juices

Cranberry, Pineapple, Orange, Tomato
Freshly squeezed Limeade (add 1.00)

Teas

Iced Tea, Lemon Ginger Iced Tea
Chai or Cambodian Tea (add 1.00)

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

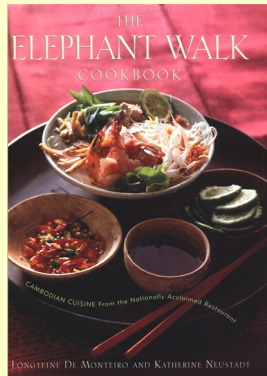
**** Government Advisory:** "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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

Group Events and Celebrations

The exotic yet familiar, and affordable menu of The Elephant Walk is a great centerpiece around which to create your large group event – business or pleasure!

Please contact Manager Peter Khoury or Gerardo Carrillo at 781.899.2244 or via email at stephanie@elephantwalk.com to plan your upcoming special event.



The Elephant Walk Cookbook...

...is available for purchase for yourself or as a gift at the restaurant or online through our website at elephantwalk.com

Cooking Classes

...are taught by all three chef/owners of The Elephant Walk. For more information and to register for a class – or to give one as a gift – please visit elephantwalk.com

Gift Cards....

...make great gifts for friends, family members, and colleagues who enjoy good food; treat them to an easy adventure at The Elephant Walk!

Gift cards are available in the restaurant or online at elephantwalk.com

