A photograph of an ancient stone walkway with columns overlooking a body of water. The walkway is made of large, weathered stone blocks and is supported by several thick, cylindrical columns. The columns are arranged in a row, creating a series of arches. The walkway leads towards a large, ornate stone building with a prominent entrance, situated on the opposite side of the water. The water is calm, reflecting the sky and the building. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. The overall atmosphere is one of historical grandeur and tranquility.

Dinner Menu

The Elephant Walk • Waltham
travel tonight. no passport required

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

Starters

Traditional Cambodian

Rouleaux

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... 8.95

Nataing

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with crispy jasmine rice... 6.95

Original French

Crêpe de Canard aux Poires

Savory crêpe filled with braised duck, pear, scallion and crème fraîche... 12.95

Soups

Traditional Cambodian

S'ngao Mouan

Cambodian chicken soup with chicken breast, lime juice, lemongrass; garnished with Asian basil and scallion... 7.25

Somlah Machou

A tangy soup with tiger shrimp and plum tomatoes; garnished with fried garlic and "French" mint... 7.75

B'baw Mouan

A hearty rice soup with chicken breast, cilantro, scallion, bean sprouts, fried garlic and lime wedge... 7.25

Soupe Phnom-Penh (Kuy Tieu)

The traditional Khmer noodle soup with sliced and ground pork, bean sprouts and fried garlic; garnished with cilantro, scallion and salted cabbage... 7.25

Salads

Traditional Cambodian

Salade Cambodgienne

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk Trey... 7.95

Nyoum M'noa Ang

Grilled pineapple salad with Tiger shrimp, shallot, mint, Asian basil and red bell pepper; dressed with spicy chili-lime tuk-trey... 8.25

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... 10.95

Original French

Salade Croquante au Bleu

Bibb lettuce, frisée greens, Granny Smith apple, cherry tomatoes, toasted walnut and crumbled Gorgonzola blue cheese; dressed with balsamic vinaigrette... 8.95

Salade de Timbale au Chèvre

A timbale of Vermont goat cheese tossed with seedless grapes, sweet Moroccan dates, fresh diced Bartlett pear and walnut; on a bed of baby greens... 8.95

Salade Verte

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

Entrées

Traditional Cambodian

Amok Royal

A Cambodian signature dish - a spicy, custard-like preparation of fresh crab, bay scallops, grouper and shrimp with coconut milk and complex Khmer seasonings; steamed in a banana leaf cup and garnished with cilantro and red bell pepper... 17.95

Khar Saiko Kroeung with Shanghai Noodles

Braised boneless short ribs with Shanghai noodles sautéed with baby bok choy, bean sprouts and scallion... 15.95

Trey Tuk Peng Pah

Crispy Asian grouper filet served with a tangy broth of fresh plum tomatoes, garlic, shallot, rice vinegar and fish sauce; garnished with fried shallot and cilantro... 15.95

Poulet à la Citronnelle

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted, crushed peanuts... 15.95

Curry de Crevettes

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and yellow squash... 16.95

Mee Siem au Poulet

Rice noodles sautéed in a sauce of shredded chicken breast, tofu, garlic, salted soy beans, pickled shallot, Chinese chive, bean sprouts and red bell pepper; topped with shredded omelet... 14.95

Loc Lac**

Sautéed, cubed beef tenderloin, lightly caramelized in black pepper, garlic and mushroom soy; served over shredded lettuce with a lime and black pepper dipping sauce... 17.50

Original Cambodian

Poulet Malika

Sliced chicken breast sautéed in a fragrant sauce with lemongrass, shallots and garlic; with cubanelle peppers, plum tomato, fresh jalapeños and Asian basil... 15.95

Napoleon de Tofu et Légumes au Curry

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce... 14.95

Crevettes Amrita

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anise and lemongrass; with button mushroom, red bell pepper, onion and scallion... 16.95

Porc Diplomate

Grilled pork tenderloin with a caramelized sauce of coconut milk, black pepper, and garlic; with grilled eggplant and wild lime rice... 16.50

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with green papaya salad and a chili and lime tuk Trey; garnished with fried leeks... 18.95

Catfish Tonle Sap

Catfish marinated in a light mushroom soy, lightly caramelized and topped with a coconut-ginger sauce and sweet pepper relish - 16.95

Original French

Poulet Rôti et Gratin Dauphinois
Roasted bone-in chicken breast with a mushroom white wine reduction, potato gratin and sautéed leeks and spinach...16.95

Saumon à la Crème de Poireaux et Champignons

Atlantic salmon filet pan-roasted and topped with julienned leeks and Shiitake mushroom in a savory garlic and shallot cream sauce, over steamed potatoes...18.95

Steak Grillé et Gratin

Dauphinois**

Grilled Angus sirloin flank steak with a Port and red wine reduction, gratin Dauphinois and steamed asparagus ...19.95

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...14.95

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

Side Dishes

Rice

Brown Rice Steamed with Edamame...3.50

Wild Lime Rice...3.50

Vegetables

Steamed or Sautéed Diced Asparagus ...4.50

Steamed or Sautéed Mixed Fresh Vegetables... 4.50

Potato Gratin.....3.50

Many of our Cambodian dishes are served either mild or spicy; please advise your server of your preference.

Sides of hot sauces are available upon request to enliven your meal.

Cambodian entrées (except noodle dishes) are plated with steamed jasmine rice

Vegetarian Menu

Starters and Salads

Vegetarian Rouleaux (vegan)

Cambodian spring rolls with shiitake mushroom, carrot, onion, bean sprout, peanut and beanthread; served with fresh greens and herbs and vegetarian tuk Trey...8.95

Salade Croquante au Bleu

Bib lettuce, frisée greens, Granny Smith apple, cherry tomatoes, toasted walnut and crumbled Gorgonzola blue cheese; dressed with balsamic vinaigrette...8.95

Salade de Timbale au Chèvre

A timbale of Vermont goat cheese tossed with seedless grapes, diced Bartlett pear and walnut; on a bed of baby greens...8.95

Salade Verte (vegan)

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

Vegetarian Salade Cambodgienne (vegan)

Shredded cabbage and carrots with red bell pepper, onion, peanuts, mint, Asian basil and vegetarian tuk Trey...7.95

Entrées

Organic Tofu Amrita (vegan)

Organic tofu, flash-fried and sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anise and lemongrass; with button mushroom, red bell pepper, onion and scallion...15.95

Organic Tofu Citronnelle (vegan)

Organic tofu, flash-fried and sautéed in lemongrass sauce with onion, peas, red bell pepper, scallion & peanuts...15.95

Curry de Légumes (vegan)

A vegetable curry sauté with eggplant, asparagus, baby bok choy, red bell pepper, snow peas and yellow squash...14.95

Organic Tofu Malika (vegan)

Organic tofu sautéed in a fragrant sauce with lemongrass, shallots and garlic; with cubanelle peppers, plum tomato, fresh jalapeños and Asian basil...16.95

Vegetarian Mee Siem (vegan)

Rice noodles sautéed in a sauce of sliced tofu, garlic, salted soy, pickled shallot, Chinese chives, bean sprouts and red bell pepper; garnished with a lime wedge...14.95

Napoleon de Tofu et Légumes au Curry (vegan)

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...14.95

The Elephant Walk in Waltham is now a Benefit Restaurant™



As a Benefit Restaurant™, we are committing three percent [3%] of our sales [yes, sales, not profits] to a different registered charity or non-profit organizations each and every month.

Our current focus

is Hunger Relief. Now through December 2009 we are supporting local, regional and national efforts to fight and end hunger.

December's Beneficiary is:



As America's leading domestic hunger-relief charity, Feeding America provides food to more than 25 million low-income people facing hunger in the United States.

Three percent of the price of your meal this evening benefits Feeding America. – We invite you to make a personal contribution too; any amount will help!

Much more information is available online:

Feeding America

feedingamerica.org

Benefit Restaurants

benefitrestaurants.org

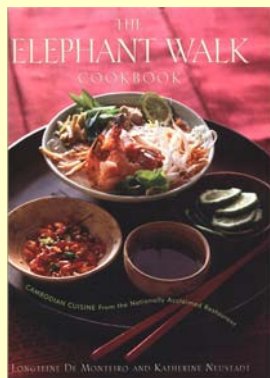


elephantwalk.com

Holiday Celebrations

The exotic yet familiar, and affordable menu of The Elephant Walk is a great centerpiece around which to create your holiday celebration!

Please contact General Manager Stephanie Truesdell 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

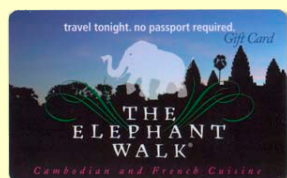
Cooking Classes

...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



Gluten-Free Menu

Starters

Nataing

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with gluten-free crispy rice for dipping...6.95

S'gnao Mouan

Cambodian chicken soup with chicken breast, lime juice and lemongrass; garnished with scallion and Asian basil...7.95

Somlah Machou

A tangy soup with special chicken stock, natural shrimp, tomatoes and lime juice; garnished with fried garlic and "French" mint...7.75

Salads

Salade de Timbale au Chèvre

A timbale of Vermont goat cheese tossed with seedless grapes, sweet Moroccan dates, fresh diced Bartlett pear and walnut; on a bed of baby greens...8.95

Salade Verte

Baby greens dressed with balsamic vinaigrette and sliced plum tomatoes...6.50

Avocat Kanthor**

A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a fragrant marinade of galangal, garlic, shallot, fish sauce, rice vinegar and crushed peanuts; served on a bed of baby greens...10.95

Salade Cambodgienne

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

Nyoum M'noa Ang

Grilled pineapple salad with Tiger shrimp, shallot, mint, Asian basil and red bell pepper; dressed with spicy chili-lime tuk-trey...8.25

Entrées

Amok Royal

A Cambodian signature dish - a spicy, custard-like preparation of fresh crab, bay scallops, catfish and shrimp with coconut milk and complex Khmer seasonings; steamed in a banana leaf cup and garnished with cilantro and red bell pepper...17.95

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with green mango salad and a side of lime tuk Trey...18.95 (without fried leek garnish)

Poulet Malika

Sliced chicken breast sautéed in a fragrant sauce with lemongrass, shallots and garlic; with cubanelle peppers, plum tomato, fresh jalapeños and Asian basil...15.95

Curry de Crevettes

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and summer squash...16.95

Loc Lac**

Cubed beef tenderloin sautéed with garlic, sugar and black pepper; served over a bed of shredded lettuce with a lime, garlic and black pepper dipping sauce...17.50 (without mushroom soy sauce)

Saumon à la Crème de Poireaux et Champignons

Atlantic salmon filet pan-roasted and topped with julienned leeks and Shiitake mushroom in a savory garlic and shallot cream sauce, over steamed potatoes...18.95

Steak Grillé et Gratin Dauphinois**

Grilled Angus sirloin flank steak with a Port and red wine reduction, gratin Dauphinois and steamed asparagus...19.95

Filet de Thon Saisi aux Deux

Coulis Pimentés**

Rare, pan-seared tuna loin and sliced over spiced red and green chili cream sauces with steamed vegetable...19.95 (without breadcrumb coating and without pear raviolies)

Poulet Rôti et Gratin Dauphinois

Roasted bone-in chicken breast with a mushroom white wine reduction, potato gratin and sautéed leeks and spinach...16.95

Napoleon de Tofu et Légumes au Curry

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...14.95

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."