



Lunch 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

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...5.95

Soups

Traditional Cambodian

B'bw Mouan

Hearty Cambodian rice soup; with chicken breast, fried garlic, bean sprouts, scallion, cilantro and a lime wedge...6.25

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...6.25

Somlah Machou

A tangy soup with all-natural shrimp, tomatoes and lime juice; garnished with fried garlic and French mint...6.75

S'ngao Mouan

Cambodian chicken soup with chicken breast, lemongrass, lime juice, basil and scallion...6.25

Salads

Original French

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, 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

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

Traditional Cambodian

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

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...9.95

Poulet à la Citronnelle (available Vegan with tofu)

Sliced chicken breast sautéed with lemongrass, onion, & red bell pepper; sprinkled with crushed peanuts...9.25

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...8.95

Curry aux Crevettes (available Vegan)

Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red pepper and summer squash...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 ...7.95

Original Cambodian

Crevettes Amrita (available Vegan with organic tofu)

Natural shrimp sautéed in a lightly sweet Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, red bell pepper, peanuts, star anis and lemongrass; with button mushroom, onion and scallion...9.95

Napoleon de Tofu et Légumes au Curry (Vegan)

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...10.50

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with papaya salad and a lime-chili tuk Trey; garnished with fried leeks...13.95

Poulet Malika (available Vegan with organic tofu)

Sliced chicken breast sautéed in a fragrant sauce with lemongrass, shallots and garlic; with cubanelle peppers, plum tomato, fresh jalapeños and Asian basil...9.95

Original French

Steak Frites**

Grilled, sliced Angus sirloin flank steak with a wild berry reduction, French fries and dressed baby greens...14.95

Poulet Rôti et Gratin Dauphinois

Roasted chicken breast with a mushroom white wine reduction, potato gratin and dressed greens...11.95

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

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...5.95

Soups and Salads

Original French

Salade de Timbale au Chèvre

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

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)...6.75

S'ngao Mouan

Cambodian chicken soup with chicken breast, lemongrass, lime juice, basil and scallion...6.25

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 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

Entrées

Original French

Steak Grillé**

Grilled, sliced Angus sirloin flank steak with a wild berry reduction, potato gratin and dressed baby greens...14.95

Poulet Rôti et Gratin Dauphinois

Roasted chicken breast with a mushroom white wine reduction, potato gratin and dressed greens...11.95

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)...9.95

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with green mango salad and a chili and lime tuk Trey (without fried leek garnish)...13.95

Poulet Malika (available Vegan with organic tofu)

Sliced chicken breast sautéed in a fragrant sauce with lemongrass, shallots and garlic; with cubanelle peppers, plum tomato, fresh jalapeños and Asian basil...9.95

Curry aux Crevettes (Available Vegan)

Curry with natural shrimp, asparagus, baby bok choy, snow peas, eggplant, red bell pepper, and summer squash...9.95

Napoleon de Tofu et Légumes au Curry (Vegan)

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...10.50

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 afternoon 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

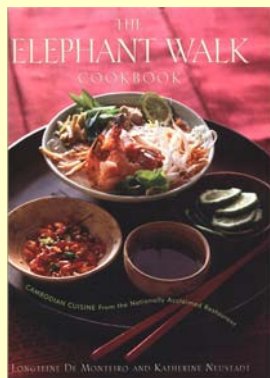


elephantwalk.com

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

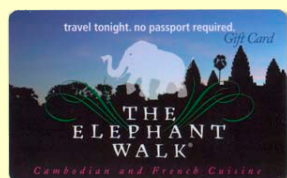
Cooking Classes

...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



Tasting 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

Blue Hubbard Squash Soup (Vegatarian)

Seasonal Blue Hubbard squash soup lightly creamed and garnished with flash fried leeks

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

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

Poulet à la Citronnelle (available Vegan)

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

Napoleon de Tofu et Légumes au Curry (Vegan)

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

Poulet Rôti et Gratin Dauphinois

Roasted chicken breast with a mushroom white wine reduction, potato gratin and dressed greens

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 desserts for \$2.95

Le Péché 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

“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.”