

GOVINDA'S RESTAURANT

Traditional INDIAN DISHES

ready at 12:30



Indian Plate (One)

*Vegetable Pakoras, Brown Rice (with fried sprouts),
Cuddy Sauce, and Tossed Salad \$1.75*

Indian Plate (Two)

*Vegetable Pakoras, Brown Rice (with fried sprouts),
Cuddy Sauce, Tossed Salad, and
Govinda's Vegetable Soup \$2.50*

Indian Plate (Three)

*Vegetable Pakoras, Brown Rice (with fried sprouts),
Curried Vegetables, and Tossed Salad \$2.50*

Indian Plate (Four) [Complete Dinner]

*Vegetable Pakoras, Brown Rice (with fried sprouts),
Curried Vegetables, Halavah, Tossed Salad, and
Govinda's Vegetable Soup \$3.50*

• A la Carte •

Chapatis	\$.50
Halavah50
Govinda's Vegetable Soup (served with chapati)75
Vegetable Pakoras75
Bowl of Brown Rice50
Curried Vegetables75
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	50

In the Vedic scriptures it is stated that the Supreme Lord has provided ample varieties of food-stuffs for all living creatures and that one should take only that which is allotted to him by the Lord, not more. For humanity the Lord has set aside simple foods such as grains, vegetables, fruit and milk products, and He has requested that we offer Him such pure and nourishing foods. In this way, there are hundreds and thousands of palatable dishes that may be prepared.



FINE VEGETARIAN FOODS

Govinda's Restaurant

1730 Kapiolani Boulevard
(Next to Jeans Fate)

OPEN 11 A.M. TO 8 P.M. MON. THROUGH SAT.



★ Sandwiches ★ (Served with salad)

Sliced Avocado	\$1.25
Avocado-Cheese	1.50
Vegetable Special	1.50
Cheese	1.25
Grilled Cheese	1.50
Peanut Butter with Banana and Honey	1.25

★ Salads ★

Mixed Green Vegetable	\$1.00
Mixed Fruit	1.00
Yogurt Bowl	1.00

★ Beverages ★

Smoothies

<i>Pineapple-banana-papaya, Papaya, Pineapple, or Banana with milk and cinnamon</i>	.75
Milk35
Apple, Orange, Pineapple or Carrot Juice85
Pot of Tea (or Iced Tea)50

Handed down for thousands of years by a chain of spiritual masters for whom cooking and eating were joyful, life-affirming celebrations, these vegetarian dishes offer the perfection in purity, nutrition and taste. Scientifically developed by ancient sages to nourish the body, the mind and the spirit itself, these palatable dishes, pure by nature, will increase one's life, purify one's existence and give strength, health, happiness and satisfaction.