

MODERN AYURVEDA DISCOVER YOUR DOSHA DIET



Prakruthi

KAPHA /a fusion of earth and water elements that embodies the traits or gunas of a fine, nourishing clay. It is bulky, sluggish, icy, liquid, smooth, soft, staticky, hard, and gross. You often feel heavy in the body and mind.



Good



Sometimes



VEGGIES

asparagus, carrot, corn, celery, beets, greens, beans, fennel, artichoke, peas, lettuce, cabbage, leafy greens, watercress, leeks, broccoli, caulifower, cooked tomato, mushrooms, onions, peppers, sprouts, winter squash

potato

sweet potatoes, cucumber, zucchini, pumpkin, summer squash, raw tomatoes

FRUITS

apples, apricots, berries, cherries, cranberries, mango, pears, peaches, persimmons pomegranates, prunes, raisins, quince

grapes, kiwi, pineapple, lemon/lime, melons, strawberries

sweet + sour fruits; avocado, banana, coconut, dates, fgs (fresh), grapefruit, melons, oranges, papaya, pineapple, plums, rhubarb

NUTS/SEEDS

almonds, coconut, faxseed, popcorn, pumpkin seeds, sunfower seeds

most nuts - high fat content and will increase qualities of Kapha, chia seeds, sesame seeds

DAIRY

goat milk

buttermilk, cottage cheese, goat cheese, ghee

butter, cheese, cow's milk, vogurt, sour cream, icecream, cream

ANIMAL

white meat, freshwater fsh, poultry, shrimp, eggs (not fried)

goat

red meats and all other seafood, salmon, pork

GRAINS

barley, bran, buckwheat, cereals, couscous, crackers, granola, polenta, quinoa, spelt, rye, corn, millet

oats, rice (basmati), rice cakes

pasta, wheat, yeasted breads, sweet breads, rice (red. brown, white) arborio rice

HERBS / SPICES

all spices, especially heating herbs like pepper, paprika, fenugreek, cardamom, cumin, ginger

salt

LEGUMES

mung beans, aduki beans, black-eyed, chickpeas, lima, split/pinto, white beans, red lentils, chana dal, split peas,

hot tofu/soy

black lentils, kidney beans, ,cold soy products like soy sauce

BEVERAGES

warm/spiced soy milk, herbal teas; cammomile. cumin, CCF, cinnamon, peppermint, fresh ginger, boiled water

fresh fruit juices from list, vegetable juice, broths, licorice tea, cafeine

cold drinks, sugary drinks, cold soy milk, milkshakes and smoothies, tomato iuice, coconut milk/cream

SWEETENERS

honey (raw, unheated), fruit juice concentrates

natural and artifcal sweeteners, cooked honey

OILS

limited amount:ghee, corn, canola, almond, fax seed, sunfower, sesame (external use)

all other oils

ALCOHOL

always in moderation

dry wine and cider

beer, cocktails, hard spirits, sweet vines

TIPS // demands foods that are stimulating, warming, and cleansing. Salted, sour, and sweet tastes cause discomfort while bitter, pungent, and astringent tastes calm the kapha. Get active to aid in digestion and prevent lethargy, especially after meals. Avoid cold dairy, which amplifies your doshas' essential traits, and heavy, fatty, and carbohydrate-rich foods. To calm Kapha, keep things warm and bright by drinking cumin seed or ginger tea.

WANT MORE? // ready to start your Ayurvedic journey and learn more about who you are energetically and doshic-ally? Book your initial consultation with SaiAyush Ayurveda via www.saiayush.in

Alternatively, email info@saiayush,in for consultation enquires.