

MODERN AYURVEDA **DISCOVER YOUR DOSHA DIET**



Prakruthi

PITTA/characteristics/gunas of molten lava are embodied by a combination of the fire and water elements. It is transformational, hot, piercing, light, liquid, mobile, and greasy. You are prone to having an overheated body and mind.



Good



Sometimes



VEGGIES

sweet + bitter veggies, opt for cooked varieties. Your strong digestive fre allows you to tolerate raw salads, especially in summer.

cooked spinach, corn, olives, leeks, cooked radish, cooked onions, cooked beets

tomato, garlic, raw onion, horseradish, eggplant peppers/capsicums, raw beets, mustard greens, raw

FRUITS

sweet fruits; fresh fas, berries, cherries, purple grapes, mango, dates, apple, pears, sweet melon, prunes, raisins, pomegranate, plums, oranges, coconut, apricot,

ripe banana, passionfruit, pineapple, avocado, green grapes, kiwi, lime

sour fruits, lemon, unripe banana, persimmons, peaches, strawberries, grapefruit, papaya

NUTS/SEEDS

almonds (soaked and peeled), coconut, faxseed, psyllium, popcorn, pumpkin seeds, sunfower seeds, coconut, chia

almond butter

sesame seeds, most nuts; pine nuts, pecans, peanuts, macadamia, cashews, walnuts

DAIRY

ghee, boiled/warm cow's milk, goat's cheese and milk, soft cheeses, natural yoghurt, unsalted butter.

fresh and diluted yogurt, icecream

hard cheeses, feta cheese, buttermilk, yoghurt (plain, with fruit or frozen), salted butter, sour cream

ANIMAL

white meat, freshwater fsh, poultry, egg whites, rabbit, venison

egg yolks

red and dark meats, pork, and all other sea fsh/food. shellfsh, tuna

GRAINS

basmati/white/red rice, oats, barley, wheat bran, granola pasta, guinoa, spelt, rice cakes, tapioca,

brown rice

yeasted breads, rye, sourdough, corn, dry oats, buckwheat, millet

HERBS / SPICES

corionder, mint. peppermint, parsley, dill, fennel, licorice, neem, rose, safron, turmeric

cumin, cardamom, sage, caraway, pepper, fresh basil, fresh ginger, tulsi, cinnamon, thyme, vanilla

chilli, a jwain, anise, allspice, bay leaf, caraway, cayenne, cloves, fenugreek, garlic, hing mustard, nutmeg, oregano, paprika, salt, dry ginger

LEGUMES

green mung bean, yellow mung bean, most soaked leaumes and beans

tofu/sov

soy sauce, hummus

BEVERAGES

almond/rice/coconut milk herbal teas; licorice, fennel, coriander, commomile, mint, boiled water, fresh fruit juices, fresh vegetable juices, aloe juice

smoothies, tulsi tea, chai

excess cofee, black cofee, black tea, cafeine, iced drinks, pineapple juice, cranberry juice, grapefruit juice

SWEETENERS

barley malt, fructose, fruit juice concentrate, maple and rice syrups, raw sugar, fruit juice

honey

molasses, jaggery, white and refned sugars, artifcial sweeteners

OILS

ghee, coconut, fax, sunfower

olive, avocado

corn, sesame, vegetable oils, almond, safower, aerosol packed oils

ALCOHOL

white wine, champagne, fresh fruit cocktails, lime soda, beer, carbonated drinks, sugary drinks, cider, light spirits

hard spirits, red wine

TIPS // // requires soothing, hydrating, calming, and cooling. Sweet, bitter, and astringent tastes calm the pitta. // aggravating = savoury, sour, and pungent Never eat on the move; always plan ahead and establish reminders. Eat less fried, spicy, and oily food to reduce your doshas' primary characteristics. To reduce heat without affecting your digestive system, sip coriander seed 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.