

Best Foods for the Doshas based on Taste & Portion Size

Taste	Foods	Vata	Pitta	Kapha
Sweet	Grains	Good	Good	Fair
	Root vegetables	May take in	May take in	May take in small
	Sweet fruits	moderate to large	moderate to	portions,
	Meat	portions,	large portions,	depending on
	Dairy (unfermented)	depending on	depending on	appetite and
	Nuts & seeds	appetite and	appetite and	digestion
		digestion	digestion	
Sour	Lacto-fermented	Good	Poor	Poor
	foods such as yogurt	May take in	May take only in	May take only in
	or sauerkraaut	moderate	small quantities	small quantities
	Sour fruits	quantities	as a condiment	as a condiment
Salty	Salt	Good	Poor	Poor
	Seafood, including	May take in salt in	May take scant	May take scant
	fish, shellfish, and	small quantity as a	salt and small	salt and small
	sea vegetables	seasoning, and	quantities of	quantities of
		moderate	seafood	seafood
		portions of		
		seafood		
Pungent	Spices	Fair	Poor	Good
	Pungent vegetables	May take	May take scant	May take strong
	(raw onion, garlic,	moderate	spices and small	spices and
	radish, arugula)	portions of	portions of	moderate to
		pungent spices,	pungent	large portions of
		and take pungent	vegetables	cooked or raw
		vegetables cooked		pungent
		only		vegetables
Bitter	Greens	Poor	Good	Good
	Vegetable peels	May take small	May take large	May take large
	Bitter vegetables,	quantities of	quantities of	quantities of
	such as bitter melon	cooked greens or	greens and bitter	greens and bitter
		bitter vegetables.	vegetables	vegetables
Astringent	Legumes (beans,	Poor	Good	Good
	lentils)	May take only	May take large	May take
	Some vegetables	small quantities of	quantities of	moderate to
	(white potatoes,	astringent foods,	astringent foods	large quantities
	asparagus, spinach,	should combine	with strong	of astringent food
	artichoke)	with moderate	appetite and	depending on
	Some fruits	amount of	digestion	appetite and
	(cranberry,	pungent spices		digestion, should
	persimmon, green			combine with
	banana)			pungent spices

