

THE COMPLETE MEDITERRANEAN DIET FOOD SHOPPING LIST

VEGETABLES

The key here is to be seasonal and as local as possible. No need to buy imported artichokes. See below for some typical vegetables used.

- Tomatoes
- Peppers
- o Onions
- Eggplant
- Cucumbers
- Green beans
- o Okra
- o Zucchini
- o Garlic
- o Peas
- Potatoes
- Mushrooms
- Cauliflower
- o Broccoli
- o Carrots
- o Celery leaves
- Beets
- o Spinach
- o Cabbage
- Romaine Lettuce
- Frozen (spinach, peas, green beans)

FRUIT

Citrus fruit is one of the main sources of antioxidants in the Mediterranean diet.

- Oranges
- Tangerines
- o Lemons
- Apples
- o Pears
- o Cherries
- o Watermelon
- Cantaloupe
- Peaches
- o Pears
- Figs
- Apricots

DAIRY

In the traditional Mediterranean diet, the dairy products are full-fat

- Strained (Greek) Yogurt
- o Sheep's milk yogurt
- o Feta cheese
- o Fresh cheese such as ricotta
- Parmesan
- o Fresh Mozzarella
- o Graviera
- o Mitzithra

MEAT & POULTRY

Red meat is consumed in small amounts usually once a week and poultry once a week.

- Chicken (whole, legs etc.)
- Ground Beef
- o Veal
- o Pork

FISH & SEAFOOD

Mainly small fatty fish is consumed, in many cases it is cured (you can also use canned).

- Anchovies (fresh or canned)
- Sardines (fresh or canned)
- o Cod
- o Shrimp
- o Octopus
- o Calamari

GRAINS & BREADS

- o Bread (preferable whole grains)
- o Paximadi (Barley Rusks)
- Whole grain breadsticks
- o Pita bread
- o Phyllo
- o Pasta
- o Rice
- o Egg pasta
- Bulgur
- Couscous

FATS & NUTS

- o Extra Virgin Olive Oil
- Tahini
- o Almonds
- o Walnuts
- o Pine Nuts
- o Pistachios
- Sesame seeds

BEANS

- o Lentils
- White beans
- o Chickpeas
- Yellow Split Pea (fava)

PANTRY ITEMS

- Canned tomatoes
- o Tomato Paste
- o Olives
- Sundried Tomatoes
- Capers
- o Balsamic/red wine vinegar
- Honey
- o Wine

HERBS & SPICES

- o Oregano
- Parsley
- o Dill
- o Mint
- o Basil
- o Cumin
- All SpiceCinnamon
- o Pepper/sea salt
- Herbal teas (chamomile, mountain tea, sage, thyme

GREENS

An important part of the diet is the consumption of greens.

- o Chicory
- o Dandelion
- Beet Greens
- Amaranth