

water

**MONDAY** 

**Time** 

07:30 am

08:30 am

	11:00 am 01:00 pm 04:00 pm	home-set curd  1 Banana + Coconut water  1 Chapati (Add 1 tbsp wheat bran) + Lauki ki sabji (use less oil and very less spices) + Cucumber carrot raita (low- fat home-set curd) Ginger tea + 2 tbsp Roasted mixed	
	04.00 pm	seeds	
	07:00 pm	Jowar roti +Palak moong dal	
Т	UESDAY		
T	Time	Menu	
T		Menu Start your day with drinking plain	
T	Time	1 10110	

1-2 Wheat bran chapati + Low-fat

oil) +Cucumber carrot salad

paneer ki bhurji (use very less oil or no

Ginger tea + 1 cup roasted makhana

Menu

Vegetable uttapam (use less oil) with

Steamed rice + Any dal (no oil) +Beet-

root raita (use low-fat home-set curd)

Ginger tea + 2 tbsp roasted chana Moong dal chilla (use less oil) with

Start your day with drinking plain

1 bowl watermelon + 2 walnuts

Vegetable dalia with ½ tbsp ghee

Menu

1 Methi paratha (use very less oil and

Start your day with drinking plain

add 1 tbsp bran to it) with low-fat

### 11:00 am 01:00 pm

01:00 pm

04:00 pm

07:00 pm

**WEDNESDAY** 

Time

07:30 am

08:30 am

04:00 pm

07:00 pm

**THURSDAY** 

water

coriander chutney

coriander chutney

Time	Menu		
07:30 am	Start your day with drinking plain		
	water		
08:30 am	Egg omlette (use egg whites)		
11:00 am	Coconut water with chia seeds + 1		
	bowl papaya		
01:00 pm	Jowar roti + Bhindi ki sabji + Besan		
	ki kadhi		
04:00 pm	Ginger tea + 2 tbsp roasted flax seeds		
07:00 pm	Ragi vegetable thick soup (no black		
	pepper)		
RIDAY			
Time	Menu		
07:30 am	Start your day with drinking plain		

Vegetable oats upma with low-fat

1 Pear with 1 glass chia seeds water 2 wheat bran chapati + Ghia/torai ki

Ginger tea + 2 tbsp mix nuts-almonds

Steamed fish/chicken with sauteed

sabji + Carrot beetroot salad

water

home-set curd

(steamed)

and walnuts.

herbed veggies

# 07:00 pm

08:30 am

11:00 am

01:00 pm

04:00 pm

SATURDAY			
Time		Menu	
07:30 am	Start yo	our day with drinking plain	
08:30 am	Boiled/steamed sprouts salad with low-fat home-set curd		
11:00 am			
01:00 pm	Ragi roti + Soya curry (use very less or no oil) + Carrot cucumber salad		
04:00 pm	Ginger	tea + 1 cup roasted makhana	
07:00 pm	Dalia porridge with 1 tsp ghee and 1		
	tsp jag	gery	
SUNDAY			
Time		Menu	

Start your day with drinking plain

1 bowl muskmelon + 5 soaked and

Ginger tea + 2 tbsp roasted mixed

Plain dosa (use less oil) with coconut

Vegetable vermicelli with low-fat home

Vegetable pulao (add rice bran)+Cucu-

# 07:00 pm

07:30 am

08:30 am

11:00 am

01:00 pm

04:00 pm

water

-set curd

mber raita

seeds

**FOODS TO INCLUDE** 

chutney

peeled almonds

	Data Dani			
•	Spicy foods - Avoid black pepper and chili			
•	<ul> <li>Garlic and Onions – they relax the LES and c reflux.</li> </ul>	ause acid		
•	<ul> <li>Caffeinated beverages – they cause gaseous of the stomach which increases the pressure causing acid reflux.</li> </ul>			
•	<ul> <li>Tea, coffee and chocolate – they relax the LE acid reflux.</li> </ul>	S and cause		
•	<ul> <li>Fatty foods because they delay gastric emptying.</li> </ul>			
•	<ul> <li>Acidic foods like tomatoes, citrus fruits</li> </ul>			
FO	OODS TO AVOID Ø			
•	<ul> <li>Fiber-Rich Foods – whole grains, vegetables, seeds</li> </ul>	whole pulses,		
•	<ul> <li>Foods Low in Carbs and Calories – Whole ve seeds, legumes, eggs</li> </ul>	getables, nuts		
	Anti-Inflammatory Foods – Ginger, chamom	ше теа		

**Dont's** 

Avoid lying down or bend-

ing just after a meal.

beverages.

citrus fruits.

and aspirin.

causes reflux.

Avoid intake of alcohol,

caffeine, and carbonated

Avoid foods that are acidic.

cause reflux or decrease

LES pressure – spicy and fatty foods, acidic foods,

Avoid prolonged usage of

non-steroidal anti-inflam-

matory drugs like ibuprofen

Avoid smoking, as nicotine reduces LES pressure and

Avoid tight fitting clothes.

tea, coffee, chocolate,

Alkaline Foods - fruits like banana, apple, melons, pear, papaya. Vegetables like bottle gourd, bhindi, spinach, peas

#### Drink atleast 2 liters of water in a day. Water dilutes the stomach acid.

But avoid drinking a lot of water just after meals.

Do's

Eat dinner 3 hours before

Eat small and frequent

Reduce weight if you are overweight. Increased

weight increases abdominal

pressure and causes reflux.

Raise the head of the bed

Reduce the amount of oil/

ghee used for cooking. Fats delay gastric emptying.

by 6-8 inches while

sleeping.

going to bed.

meals.

meals are encouraged, along with staying upright after eating and
maintaining a healthy weight. Hydration is important, but large
quantities of water post-meal are discouraged. Personalized guid-
ance from healthcare providers ensures optimal outcomes.
PHYSIOLOGICAL BENEFITS
This diet plan for hiatal hernia provides several physiological
benefits, including reducing acid reflux and alleviating digestive
discomfort. High-fiber foods improve bowel movements and prevent
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asing stomach pressure. Alkaline foods help neutralize stomach

irritation. Small, frequent meals prevent overeating, minimizing

avoiding trigger foods further support overall gastrointestinal

pressure on the lower esophageal sphincter. Proper hydration and

acid, and anti-inflammatory options like ginger reduce esophageal

MEDICAL EXPERT CONSIDERATIONS

Medical experts recommend this diet plan for hiatal hernia patients to reduce symptoms and improve digestive health. The plan empha-

sizes alkaline and anti-inflammatory foods, fiber-rich meals, and low-fat, low-carb options. It avoids acidic, fatty, spicy foods, caffe-

ine, and chocolate, which can exacerbate reflux. Small, frequent

health and enhance symptom management. PHYSIOLOGICAL RISKS While generally beneficial, this diet plan for hiatal hernia may pose some physiological risks if not properly balanced. Over-restriction of fats can lead to deficiencies in essential fatty acids and fatsoluble vitamins. Insufficient caloric intake from overly small portions could result in nutrient deficiencies and fatigue. Additionally, excessive fiber from whole grains and vegetables might cause bloating and discomfort if not introduced gradually. It's crucial to tailor the diet to individual needs and consult with a healthcare provider for personalized guidance.