## MEAT AND OFFAL

All seafood, red meat, white meat and organ meats are acceptable, but beware of:
The carb content of some shellfish and seafood.
Foods bulked out with rusk (flour) like sausage, "chicken shapes", hot dogs and economy burgers Anything coated in breadcrumbs or batter
Meats that come covered in sugary glazes or pre-packaged with starchy sauces
Meats cured with sugar/honey

| Seafood | Serving Size | Grams of Net carbs |
| :---: | :---: | :---: |
| Raw Shrimp | $1 / 4 \mathrm{lb}$ | 5 |
| Squid | $1 / 4 \mathrm{lb}$ | 9 |
| Imitation Crab | 1 oz | 4.6 |
|  |  |  |

## ACCEPTABLE FATS AND OILS

| Butter |
| :---: |
| Lard/Dripping |
| Mayonnaise |
| Canola Oil |
| Coconut Oil |
| Safflower Oil |
| Flaxseed Oil |
| Olive Oil |
| Sesame Seed Oil |
| Grapeseed Oil |
| Walnut Oil |

SWEETENERS
Splenda (sucralose)
Truvia or SweetLeaf (natural products made from stevia) Sweet'N Low (saccharin)
Xylitol (available in health food stores and some supermarkets)
For granulated sweeteners, count every 1tsp as 1 g net carbs because these products can contain
bulking agents which invoke an insulin response.

## SALAD VEGETABLES

| Vegetable | Serving Size | Grams of Net carbs |
| :---: | :---: | :---: |
| Alfalfa sprouts | 1/2 cup | 0.2 |
| Artichoke hearts, marinated | 4 pieces | 2 |
| Artichoke hearts, canned | 1 heart | 1 |
| Arugula | 1 cup | 0.4 |
| Avocado, Haas | $1 / 2$ fruit | 1.8 |
| Beans: green, snap, string, wax | 1/2 cup, raw | 2.1 |
| Bok choy (pak choi) | 1 cup, raw | 0.4 |
| Boston/Bibb lettuce | 1 cup, raw | 0.8 |
| Broccoli florets | 1/2 cup | 0.8 |
| Cabbage, green, red, savoy | $1 / 2$ cup, shredded | 1.1 |
| Cauliflower florets | $1 / 2$ cup | 1.4 |
| Celery | 1 stalk | 0.8 |
| Celery root (celeriac) | 1/2 cup, grated | 3.5 |
| Chicory greens | $1 / 2$ cup | 0.1 |
| Chinese cabbage | $1 / 2$ cup, shredded | 0 |
| Chives | 1 tablespoon | 0.1 |
| Cucumber | 1/2 cup, sliced | 1 |
| Daikon radish | 1/2 cup | 1 |
| Endive | 1/2 cup | 0.4 |
| Escarole | 1/2 cup | 0.1 |
| Fennel | 1/2 cup | 1.8 |
| Greens, mixed | 1 cup | 0.4 |
| Iceberg lettuce | 1 cup | 0.2 |
| Jicama | 1/2 cup | 2.5 |
| Loose-leaf lettuce | 1 cup | 1 |
| Mesclun | 1 cup | 0.5 |
| Mung bean sprouts | 1/2 cup | 2.1 |
| Mushrooms, button, fresh | $1 / 2$ cup | 1.2 |
| Olives, black | 5 | 0.7 |
| Olives, green | 5 | 0 |
| Onion | 2 tablespoons, chopped | 1.5 |
| Parsley (and all fresh herbs) | 1 tablespoon | 0.1 |
| Peppers, green bell | $1 / 2$ cup | 2.1 |
| Peppers, red bell | 1/2 cup | 2.9 |
| Radicchio | 1/2 cup | 0.7 |
| Radishes | 6 | 0.5 |
| Romaine lettuce | 1 cup | 0.4 |
| Scallion/green onion | 1/4 cup | 1.2 |
| Spinach | 1 cup | 0.2 |
| Tomato | 1 small (3-113g / 4oz) | 2.5 |
| Tomato | 1 medium | 3.3 |
| Tomato, cherry | 5 | 2.2 |
| Watercress | $1 / 2$ cup | 0 |

## COOKED VEGETABLES

| Vegetable | Serving Size | Grams of Net Carbs |
| :---: | :---: | :---: |
| Artichoke | $1 / 2$ medium | 3.5 |
| Asparagus | 6 spears | 2.4 |
| Bamboo shoots, canned, sliced | 1/2 cup | 1.2 |
| Beans, green, wax, string, snap | 1/2 cup | 2.9 |
| Beet greens | 1/2 cup | 3.7 |
| Bok choy (pak choi) | 1/2 cup | 0.2 |
| Broccoflower | 1/2 cup | 2.3 |
| Broccoli | 1/2 cup | 1.7 |
| Broccoli rabe | 1/2 cup | 2 |
| Brussels sprouts | $1 / 4$ cup | 1.8 |
| Cabbage, green | 1/2 cup | 1.6 |
| Cabbage, red | 1/2 cup | 2 |
| Cabbage, savoy | 1/2 cup | 1.9 |
| Cardoon | 1/2 cup | 2.7 |
| Cauliflower | 1/2 cup | 0.9 |
| Celery | 1/2 cup | 1.2 |
| Chard, swiss | 1/2 cup | 1.8 |
| Chayote | 1/2 cup | 1.8 |
| Collard greens | 1/2 cup | 2 |
| Dandelion greens | 1/2 cup | 1.8 |
| Eggplant | 1/2 cup | 2 |
| Escarole | 1/2 cup | 0.1 |
| Fennel | $1 / 2$ cup | 1.5 |
| Hearts of palm | 1 heart | 0.7 |
| Kale | 1/2 cup | 2.4 |
| Kohlrabi | 1/4 cup | 2.3 |
| Leeks | 1/2 cup | 3.4 |
| Mushrooms, button | 1/4 cup | 2.3 |
| Mushrooms, shiitake | $1 / 4$ cup | 4.4 |
| Mustard greens | 1/2 cup | 0.1 |
| Nopales (cactus pads) | 1/2 cup | 1 |
| Okra | 1/2 cup | 2.4 |
| Onion | 1/4 cup | 4.3 |
| Peppers, green bell, chopped | 1/4 cup | 1.9 |
| Peppers, red bell, chopped | $1 / 4$ cup | 1.9 |
| Pumpkin | $1 / 4$ cup | 2.4 |
| Rhubarb, unsweetened | 1/2 cup | 1.7 |
| Sauerkraut | 1/2 cup, drained | 1.2 |
| Scallions | 1/2 cup | 2.4 |
| Shallots | 2 tablespoons | 3.1 |
| Snow peas/snap peas in the pod | 1/2 cup | 3.4 |
| Sorrel | 1/2 cup | 0.2 |
| Spaghetti squash | 1/4 cup | 2 |
| Spinach | 1/2 cup | 2.2 |
| Summer squash | 1/2 cup | 2.6 |
| Tomatillo | 1/2 cup | 2.6 |
| Tomato | 1/4 cup | 4.3 |
| Turnips (white), mashed | 1/2 cup | 3.3 |
| Water chestnuts | 1/4 cup (canned) | 3.5 |
| Zucchini | 1/2 cup | 1.5 |

## SOY/VEGETARIAN

| Product | Serving size | Grams of Net Carbs |
| :---: | :---: | :---: |
| Almond milk, unsweetened | 1 cup | 1 |
| Quorn burger | 1 | 4 |
| Quorn roast | $113 \mathrm{~g} / 4 \mathrm{oz}$ | 4 |
| Quorn unbreaded cutlet | 1 | 3 |
| Seitan | 1 piece | 2 |
| Shirataki soy noodles | $1 / 2$ cup cooked | 1 |
| Soy "cheese" | 1 slice | 1 |
| Soy "cheese" | $28 \mathrm{~g} / 10 z$ | 2 |
| Soy milk, plain, unsweetened | 1 cup | 1.2 |
| Tempeh | $1 / 2 \mathrm{cup}$ | 3.3 |
| Tofu, firm | $113 \mathrm{~g} / 4 \mathrm{oz}$ | 2.5 |
| Tofu, silken, soft | $113 \mathrm{~g} / 4 \mathrm{oz}$ | 3.1 |
| Tofu "bacon" | 2 strips | 2 |
| Tofu "Canadian bacon" | 3 slices | 1.5 |
| Tofu "hot dogs" | 1 | 2 |
| Tofu bulk "sausage" | $57 \mathrm{~g} / 2 \mathrm{oz}$ | 4 |
| Tofu link "sausage" | 2 links | 5 |
| Vegan "cheese," no casein | 1 slice | 6 |
| Vegan "cheese," no casein | $28 \mathrm{~g} / 10 z$ | 2 |
| Veggie burger | 1 burger | 2 |
| Veggie crumbles | $3 / 4$ cup | $2.0-5.0$ (depending on brand) |
| Veggie "meatballs" | $4-5$ balls | 4 |

## DAIRY

| Cheese | Serving Size | Grams of net Carbs |
| :---: | :---: | :---: |
| Blue cheese | 2 tablespoons | 0.4 |
| Brie | $28 \mathrm{~g} / 10 z$ | 0.1 |
| Cheddar or Colby | $28 \mathrm{~g} / 10 z$ | 0.4 |
| Cream cheese | 2 tablespoons | 0.8 |
| Feta | $28 \mathrm{~g} / 10 z$ | 1.2 |
| Goat cheese, soft | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0.3 |
| Gouda | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0.6 |
| Mozzarella, whole milk | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0.6 |
| Parmesan | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0.9 |
| Swiss | $28 \mathrm{~g} / 10 z$ | 1 |
| Cottage cheese, $2 \%$ fat | $1 / 2 \mathrm{cup}$ | 4.1 |
| Cottage cheese, creamed | $1 / 2 \mathrm{cup}$ | 2.8 |
| Milk, whole, evaporated | 2 tablespoons | 3 |
| Quark | $113 \mathrm{~g} / 4 \mathrm{oz}$ | 5 |
| Ricotta, whole milk | $1 / 2 \mathrm{cup}$ | 3.8 |
| Sour cream | 1 tablespoon | 1 |
| Yogurt, low carb | $113 \mathrm{~g} / 4 \mathrm{oz}$ | 3 |
| Yogurt, plain, unsweetened, whole milk | $113 \mathrm{~g} / 4 \mathrm{oz}$ | 5.5 |
| Yogurt, Greek, plain, unsweetened whole milk | $113 \mathrm{~g} / 40 z$ | 3.5 |
| Heavy whipping or "double" cream (fluid) | $1 / 2$ cup | 7 |
| Heavy whipping or "double" cream (whipped) | $1 / 2$ cup | 3 |

## DRINKS AND ALCOHOL

| Acceptable drinks |  |  |
| :---: | :---: | :---: |
| Clear broth/bouillon (not low sodium, no added sugar). |  |  |
| Club soda. |  |  |
| Cream, heavy or light, or half-and-half (28g / 1 oz to $140 \mathrm{~g} / 5 \mathrm{oz}$ a day). |  |  |
| Caffeinated or decaffeinated coffee. |  |  |
| Caffeinated or decaffeinated tea. |  |  |
| Diet soda sweetened with noncaloric sweeteners. |  |  |
| Lemon juice ( 2.5 g ) and Lime juice ( 2.9 g ) |  |  |
| Plain or essence-flavored seltzer (must say "no calories"). |  |  |
| Herb tea (without added barley or fruit sugars). |  |  |
| Unsweetened, unflavored soy or almond milk |  |  |
| Water (tap, spring, filtered, or mineral). |  |  |
| Spirits and dry wines |  |  |
|  |  |  |
| Beverage | Serving size | Grams of Net Garbs |
| Beer, light | $336 \mathrm{~g} / 12 \mathrm{z}$ | 7 |
| Beer, low-carb | $336 \mathrm{~g} / 12 \mathrm{zz}$ | 3 |
| Bourbon | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0 |
| Champagne | $113 \mathrm{~g} / 4 \mathrm{oz}$ | 4 |
| Gin | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0 |
| Mixers, sugar free | 1 serving | 4 |
| Rum | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0 |
| Scotch | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0 |
| Sherry, dry | $57 \mathrm{~g} / 20 \mathrm{z}$ | 2 |
| Vodka | $28 \mathrm{~g} / 10 \mathrm{z}$ | 0 |
| Wine, dry dessert | $140 \mathrm{~g} / 5 \mathrm{zz}$ | 4 |
| Wine, red | $140 \mathrm{~g} / 50 \mathrm{z}$ | 2 |
| Wine, white | $140 \mathrm{~g} / 5 \mathrm{zz}$ | 1 |

## FRUIT AND NUTS

| Fruit | Serving Size | Grams of Net Carbs |
| :---: | :---: | :---: |
| Blackberries, fresh | $1 / 4$ cup | 2.7 |
| Blackberries, frozen | $1 / 4$ cup | 4.1 |
| Blueberries, fresh | $1 / 4$ cup | 4.1 |
| Blueberries, frozen | $1 / 4$ cup | 3.7 |
| Boysenberries, fresh | $1 / 4$ cup | 2.7 |
| Boysenberries, frozen | $1 / 4$ cup | 2.8 |
| Cherries, sour, fresh | $1 / 4$ cup | 2.8 |
| Cherries, sweet, fresh | $1 / 4$ cup | 4.2 |
| Cranberries, raw | $1 / 4$ cup | 2 |
| Currants, fresh | 1/4 cup | 2.5 |
| Gooseberries, raw | $1 / 2$ cup | 4.4 |
| Loganberries, raw | $1 / 4$ cup | 2.7 |
| Melon, cantaloupe balls | $1 / 4$ cup | 3.7 |
| Melon, Crenshaw balls | $1 / 4$ cup | 2.3 |
| Melon, honeydew balls | $1 / 4$ cup | 3.6 |
| Raspberries, fresh | $1 / 4$ cup | 1.5 |
| Raspberries, frozen | $1 / 4$ cup | 1.8 |
| Strawberries, fresh, sliced | $1 / 4$ cup | 1.8 |
| Strawberries, frozen | $1 / 4$ cup | 2.6 |
| Strawberry, fresh | 1 large | 1 |
| Nut or Seed | Serving Size | Grams of Net Carbs |
| Almonds | 24 nuts | 2.3 |
| Almond butter | 1 tablespoon | 2.5 |
| Almond meal/flour | $1 / 4$ cup | 3 |
| Brazil nuts | 5 nuts | 2 |
| Cashews | 9 nuts | 4.4 |
| Cashew butter | 1 tablespoon | 4.1 |
| Coconut, shredded unsweetened | 1/4 cup | 1.3 |
| Macadamias | 6 nuts | 2 |
| Macadamia butter | 1 tablespoon | 2.5 |
| Hazelnuts | 12 nuts | 0.5 |
| Peanuts | 22 nuts | 1.5 |
| Peanut butter, natural | 1 tablespoon | 2.4 |
| Peanut butter, smooth | 1 tablespoon | 2.2 |
| Pecans | 10 halves | 1.5 |
| Pine nuts (piñons) | 2 tablespoons | 1.7 |
| Pistachios | 25 nuts | 2.5 |
| Pumpkin seeds, hulled | 2 tablespoons | 2 |
| Sesame seeds | 2 tablespoons | 1.6 |
| Soy "nuts" | 2 tablespoons | 2.7 |
| Soy "nut" butter | 1 tablespoon | 3 |
| Sunflower seeds, hulled | 2 tablespoons | 1.1 |
| Sunflower seed butter | 1 tablespoon | 0.5 |
| Tahini (sesame paste) | 1 tablespoon | 0.8 |
| Walnuts | 7 halves | 1.5 |

## DRESSINGS AND CONDIMENTS

| As with meats, beware of sauces and dressings that contain sugar or starchy thickening agents. |  |  |
| :---: | :---: | :---: |
| Condiment, Herb, or Spice | Serving Size | Grams of Net Carbs |
| Ancho chili pepper | 1 pepper | 5.1 |
| Anchovy paste | 1 tablespoon | 0 |
| Black bean sauce | 1 teaspoon | 3 |
| Capers | 1 tablespoon | 0.1 |
| Chipotle en adobe | 2 peppers | 2 |
| Clam juice | 1 cup | 0 |
| Coconut milk, unsweetened | 1/2 cup | 1.9 |
| Cocoa powder, unsweetened | 1 tablespoon | 1.2 |
| Enchilada sauce | 1/4 cup | 2 |
| Fish sauce | 1 teaspoon | 0.2 |
| Garlic | 1 large clove | 0.9 |
| Ginger | 1 tablespoon grated root | 0.8 |
| Horseradish sauce | 1 teaspoon | 0.4 |
| Jalapeño chili pepper | $1 / 2$ cup sliced | 1.4 |
| Miso paste | 1 tablespoon | 2.6 |
| Mustard, Dijon | 1 teaspoon | 0.5 |
| Mustard, yellow | 1 teaspoon | 0 |
| Pasilla chili pepper | 1 pepper | 1.7 |
| Pesto sauce | 1 tablespoon | 0.6 |
| Pickapeppa sauce | 1 teaspoon | 1 |
| Pickle, dill or kosher | $1 / 2$ pickle | 1 |
| Pimento/roasted red pepper | $28 \mathrm{~g} / 10 \mathrm{z}$ | 2 |
| Salsa, green (no added sugar) | 1 tablespoon | 0.6 |
| Salsa, red (no added sugar) | 1 tablespoon | 1 |
| Serrano chili pepper | 1/2 cup | 1.6 |
| Soy sauce | 1 tablespoon | 0.9 |
| Sriracha | 1 teaspoon | 1 |
| Tabasco or other hot sauce | 1 teaspoon | 0 |
| Taco sauce | 1 tablespoon | 1 |
| Tahini (sesame paste) | 2 tablespoons | 1 |
| Vinegar, balsamic | 1 tablespoon | 2.3 |
| Vinegar, cider | 1 tablespoon | 0.9 |
| Vinegar, red wine | 1 tablespoon | 1.5 |
| Vinegar, rice (unsweetened) | 1 tablespoon | 0 |
| Vinegar, sherry | 1 tablespoon | 0.9 |
| Vinegar, white wine | 1 tablespoon | 1.5 |
| Wasabi paste | 1 teaspoon | 0 |
| Dressing | Serving Size | Grams of Net Carbs |
| Blue cheese dressing | 2 tablespoons | 2.3 |
| Caesar salad dressing | 2 tablespoons | 0.5 |
| Italian dressing | 2 tablespoons | 3 |
| Lemon juice | 2 tablespoons | 2.5 |
| Lime juice | 2 tablespoons | 2.9 |
| Oil and vinegar | 2 tablespoons | 1 |
| Ranch dressing | 2 tablespoons | 1.4 |

## EATING OUT [SFW]

If you're paying good money to eat out, don't feel guilty about asking for a meal minus the bun, or a slightly different order to what is listed in the menu. Don't feel the need to explain yourself, either, but don't be rude unless you like the taste of phlegm in your lettuce burger. Tip your waitress. Just the tip.
Note that vegetarian dishes may be heavy in potato Chinese

Pork spare ribs without any sauce
Roasted duck
Eqq-drop soup
Suan la Tana
Hot and Sour Soup

## Indian

Almost anything - avoid Dahl or any lentils, and obviously the rice. Korma has nice coconut base, and I
Tandoori chicken
Saaq paneer or any kind of meat (saaq is a spinach based sauce)
Chicken vindaloo

## Mexican

Chicken or Steak Fajita Mix without the tortillas served on a bed of lettuce and sour cream with guacemole
Taco salad in general minus the shell
Chipotle salads

## Burger Joints

Any burqer without the bun/ketchup - beware of breaded products
Most places offer salad alternatives of a meal with fries

## Italian

Any oily salad with meatballs or cheese as a base (Ask if it's not on the menu)
Any meat with marsala sauce, mostly veal or chicken
Italian sausage with different peppers
Pizza without the crust- just peel the topping off
Steaks/Lobster
Acqua pazza
Omelettes

## Cafes and Breakfast Bars

All-day cooked breakfasts are fine (Bacon, eggs, sausage, minus the toast, scones, biscuits and waffles, obviously)
Vietnamese
Pho without the noodles. It may still have a little sugar in it, but it's worth it! Ask for extra sprouts.

## Turkish

Kebab/gyro - get the meat on salad, skip the hummus. Lots of dressing options, but mayo is probably the lowest carb.

Japanese
Sashimi
Teriyaki (Beware of sweet sauces)

## Steakhouses

Steaks (Obviously)
Ribs without sauces
Burgers without buns Salads with oily dressings

German
Steak Tartar
Sauerkraut and sausages and other pork meat

## Seafood Restaurants

All seafood is acceptable minus breading/batter Mussels in moderation as they are quite high in carbs

