

IRANIAN CAVIAR



TYPES OF CAVIAR



ALBINO

Albino Beluga Caviar is one of the world's rarest and most prized delicacies, harvested from albino beluga sturgeon raised in the pristine waters of the Caspian Sea. Its flavor is elegant and delicate, offering a creamy, subtle, and lasting taste on the palate

Size of roe: 3.0-3.2 mm

Texture: Soft

Color of roe: Ivory white

Combinations: Turbot, sea bream, sea bass, cauliflower

Storage temperature: 0° to +3°C

Origin: Farmed in Iran



BELUGA

Special Reserve Beluga Caviar features the largest and firmest roe, with colors ranging from light grey to platinum. Produced using a low-salt recipe compared to traditional Malossol, it delivers a rich, creamy flavor with subtle salinity, making it a truly luxurious delicacy.

Size of roe: 3.3-3.5 mm

Texture: Medium firm

Color of roe: Sterling gray to platinum

Combinations: Turbot, sea bream, sea bass, cauliflower

Storage temperature: -2° to +3°C

Origin: Farmed in Iran

