





Iranian Beluga Caviar

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HUSO HUSO

Beluga Huso Huso (Iran)

Beluga Huso Huso (China)

TOP SELECTION (China)

Huso Dauricus & Schrenkii

Asetra Acipenser gueldenstaedtii

Imperial Gold

ROYAL SELECT (Italy, France, Germany, Finland...)

Acipenser Baerii

Acipenser Baerii Royal Albinos (Germany)

CLASSIC (Italy, France, Germany, Finland...)

Acipenser Baerii

Acipenser Transmontanus (Wite sturgeon)

Acipenser Baerii Naccarii

Acipenser Baerii (France Aquitaine)

Acipenser Stellatus SEVRUGA (Italy)





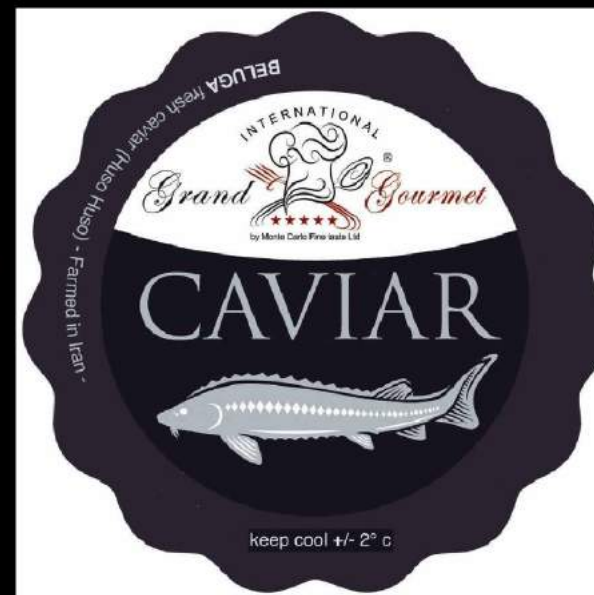
In order to safeguard the Huso Huso Sturgeon a CITES protected species, 15 years ago have been created the first Beluga sturgeon farm on the Iranian side of the caspian sea. Here, the use of its uncontaminated waters, has enabled the conservation of all the microlimatic characteristics which have made the Iranian Beluga caviar so famous worldwide.

Iranian Beluga Caviar



Produced by the BELUGA STURGEON HUSO HUSO.
Iranian Origin, bred on the shore of the caspian sea
The eggs reach a diameter of 3,5mm
Intense taste

Grey pattern colour, ranging from black to almost white (Almass).
Is the most RARE & Expensive Vaviar in the world



Beluga caviar is renowned for its big grains and the tender skin. It has an extremely delicate membrane, thin and very fragile. It is best if served without excessive handling in order to avoid the rupture of the eggs. Its taste is so delicate that emerges better if consumed alone.

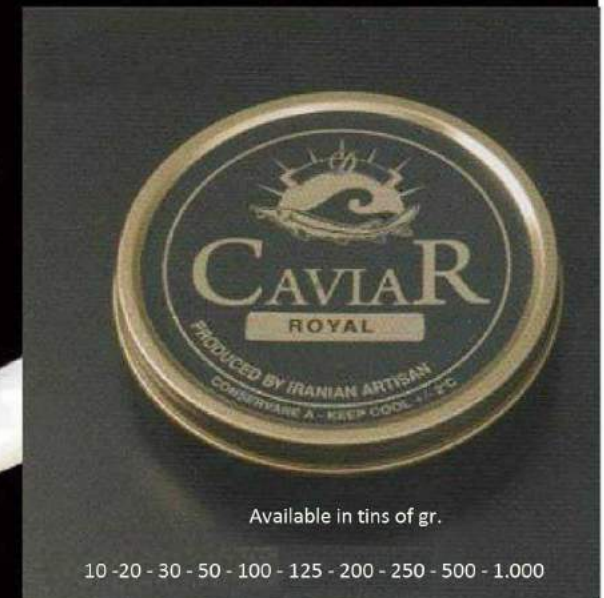
Caviar processed by Iranian Caviar Artisan

CAVIAR is the result of the workmanship of the most prestigious Iranian Caviar: his secret art has been transmitted through three generations in his family

Royal

Produced by the
ACIPENSER TRANSMONTANUS STURGEON.
Of American origin- Bred in EEC
The eggs reach a diam of 3,5mm
Very delicate flavour.
Greysh colour

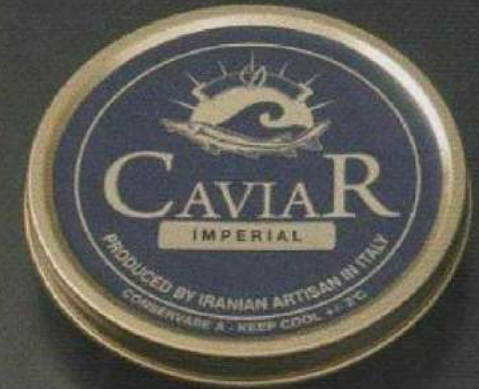
WHITE CAVIAR



Imperial

SIBERIAN CAVIAR

Produced by the
ACIPENSER BAERII STURGEON
Of Siberian Origin Bred in EEC.
The eggs reach a diameter of 2,5 mm.
Distinct flavour. Brownish colour, from dark to golden



Available in tins of gr.

10 - 20 - 30 - 50 - 100 - 125 - 200 - 250 - 500 - 1.000

Classic

SIBERIAN X ADRIATIC CAVIAR

Produced from a crossbreeding of
ADRIATIC & SIBERIAN STURGEON.
Bred in EEC.
The eggs reach a diameter of 2 mm.
Delicate flavour. Brownish/greyish colour.



Available in tins of gr.

10 - 20 - 30 - 50 - 100 - 125 - 200 - 250 - 500 - 1.000

Caviar from the world

Produced by the famous Russian sturgeon (*Acipenser Gueldenstaedtii*) has always been appreciated by the most demanding gourmets.

Caviar Asetra is characterized by a bright brown color and unmistakable hint of walnut

Asetra



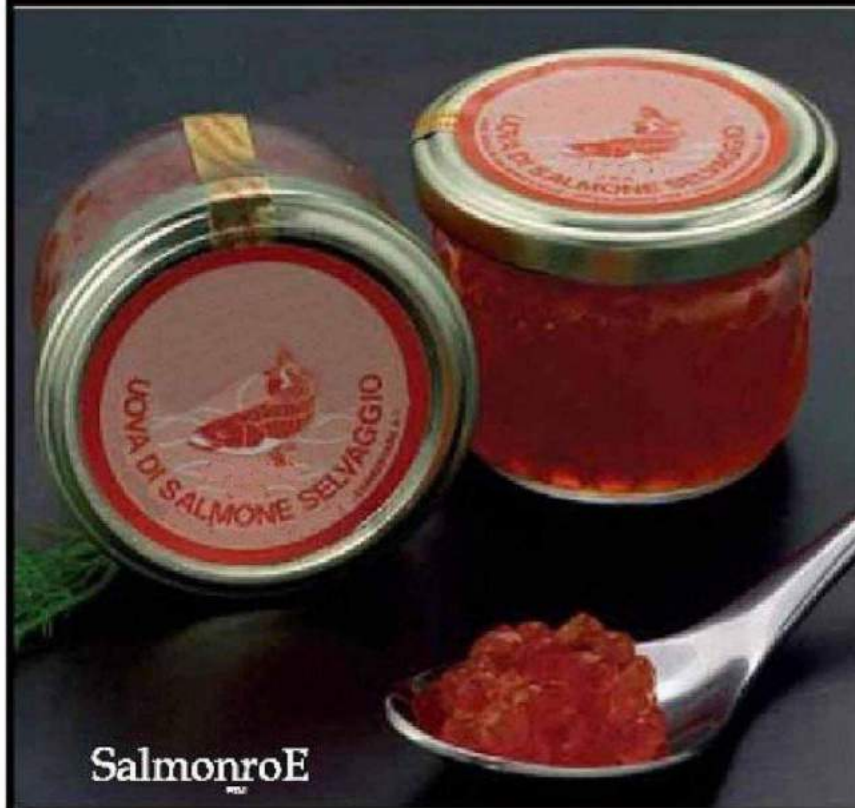
The sturgeon population has always been the waters of the Amur River, the border between China & Russia. The Kaluga|Amur comes from the eggs of a Hybrid species of sturgeon, *Huso Dauricus* obtained from female and male *Acipenser Schrenkii*. It's a quality much appreciated by the Chefs, large eggs and crisp, clear colour with shades of green and a final taste of hazelnut.

Kaluga Amur
Imperial



Salmon Roe

Salmon Roe are also known as "Red Caviar", although it differs in appearance, taste and origin. There are many types of salmon eggs but the best ones are of wild salmon original of Pacific Ocean.



Salmon Roe

Produced by
US Wild Salmon

Packaging:
Twist-off glass jar 50 - 100 gr.
plastic tray 500 - 1.000 gr.



The STURGEON is one of the rare primordial fish species which, thanks to the peculiar climatic and nutritive conditions of the Caspian Sea, has been able to survive all the catastrophic events until today. Wild or Smoked it is notorious for its caviar but also well renowned for its exquisite meat.

Sturgeon Fillet



Our options are:
Smoked half-fresh block in olive oil, glass jar 140g.