



CAVIAREAT<sup>®</sup>

— *Caviar it* —

# PRICE LIST





# JULY

Explore our carefully curated selection of the finest caviars, sourced from around the world. Each variety offers a unique flavor profile and texture, making them a true delicacy for discerning palates.



# Beluga (Huso Huso)

## FLAVOR

Smooth, buttery texture with a delicate, slightly nutty flavor.

## ORIGIN

Italy, Russia, Moldova, Iran

## FISH AGE

18-20 years.

## EGG SIZE & COLOR

Biggest 3.3-3.5 mm / gray , dark grey





# Royal Kaluga

## FLAVOR

rich, buttery, and nutty with a slight briny undertone.

## ORIGIN

Amur River

## FISH AGE

12-15years

## EGG SIZE & COLOR

Biggest 2.9-3.1mm / chocolate brown to dark amber color





# Royal Osietra

## FLAVOR

creamy nutty taste, a hint of ocean brininess.

## ORIGIN

Russia, Moldova

## FISH AGE

12-13 years

## EGG SIZE & COLOR

Biggest 3.0-3.2mm / golden brown, dark brown





# Huso Dauricus

## FLAVOR

Rich, creamy, and buttery with a slight briny undertone.

## ORIGIN

Amur River

## FISH AGE

12-15 years

## EGG SIZE & COLOR

Biggest .9-3.1 mm / Chocolate brown to dark amber





# Schrenkii Imperial

## FLAVOR

Rich, buttery, and nutty with a creamy texture and a hint of sea salt.

## ORIGIN

Amur River

## FISH AGE

8-12 years

## EGG SIZE & COLOR

Biggest 2.7-3.2 mm / Golden to dark amber





# Royal Baerii

## FLAVOR

pure and briny yet rich taste, followed by ultra-fine mineral notes.

## ORIGIN

Italy, Russia, Spain

## FISH AGE

8 years

## EGG SIZE & COLOR

Biggest 2.7-2.9mm / dark olive







# PRICE LIST

CAVIAR TYPE	ORIGIN	30G PRICE (€)	50G PRICE (€)	100G PRICE (€)	1000G PRICE (€)
Beluga *Pre-order	Italy, Iran, Moldova	100	166	320	3000
Royal Kaluga	Amur River	50	79	158	1500
Royal Oscietra	Russia, Italy, Iran	62	100	196	1900
Russian Oscietra	Russia, Moldova	50	82	160	1560
Amur	Amur River	46	72	144	1380
Royal Baerii	Spain, Georgia, EU	46	72	144	1380

## REMARK

*\*PRICES ARE EXCLUDED SHIPPING FEE AND GOVERNMENT TAX*

*\*EURO UNIT OF CURRENCY*



# Caviar Serving Suggestions

1.



## **BLINIS**

Serve with warm blinis and crème fraîche.

2.



## **TOAST POINTS**

Enjoy on toast points or crisp bread.

3.



## **ACCOMPANIMENTS**

Pair with lemon wedges, chives, or chopped onion.



# Caviar Accessories

## **Mother-of-Pearl Spoons:**

Preserve the delicate flavor and texture.

## **Chilled Serving Dishes:**

Keep the caviar at the perfect temperature.

## **Champagne Flutes:**

Pair with a glass of chilled champagne.

## **Caviar Key:**

Use to open caviar tin







## How to Preserve Caviar

### **Temperature:**

Store at 0-4°C to maintain freshness.

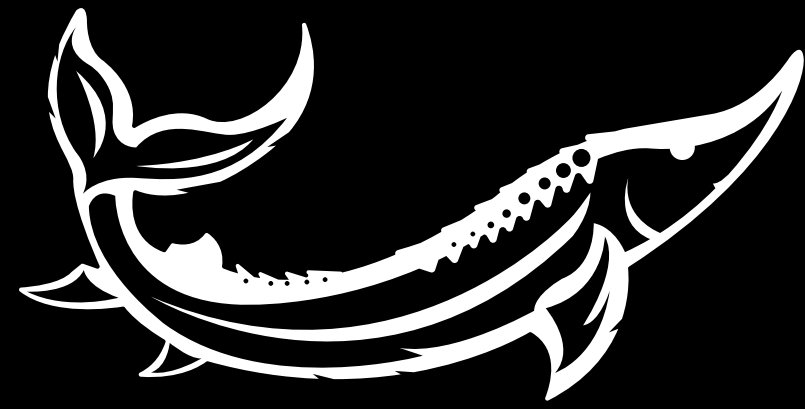
### **Humidity:**

Keep in a well-sealed container to prevent drying.

### **Consumption:**

Consume within 3 months for optimal flavor. Once opened, refrigerate and consume within 3 days.





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