



Persian Caviar Collection

The heritage of Iran, the soul of luxury.



The King of Caviars

Beluga caviar is the rarest and most prestigious in the world, a true symbol of elegance and culinary perfection.

Its large pearls, ranging from 2.8 to 3.2 mm, deliver a unique sensory experience where creaminess and finesse blend in perfect harmony.

Appearance

Our Beluga displays shades from deep grey to anthracite. The large grains, slightly rough on the surface, reveal a soft and delicate texture the unmistakable mark of exceptional quality.

Aroma

Elegant and intense on the nose, it releases a lightly salted scent with subtle hints of fresh sea breeze and refined mineral undertones.

Taste

Complex and rich, the flavour begins with a smooth, creamy sweetness that gradually unfolds into a deep and persistent marine note.

A perfect balance of softness and intensity that makes it truly inimitable.

Texture

Soft and velvety, it gently bursts on the palate. The aftertaste, refined and subtly briny, lingers gracefully, leaving behind a sensation of harmony and sophistication.

BELUGA CAVIAR



OSETRA CAVIAR

The Refined Classic

Often considered the most elegant among traditional caviars, it offers a smooth, buttery taste with a gentle marine freshness that reveals remarkable balance and complexity. Its medium pearls, measuring 2.5 to 2.8 mm, vary in colour from dark brown to warm golden amber, reflecting the natural diversity of this noble species.



Appearance

Medium-sized, uniform pearls with a glossy surface and firm texture. The colour ranges from dark grey and deep brown to soft golden hues, evoking both richness and refinement.

Aroma

Elegant and subtle, with light hazelnut and fruity notes blended with a clean scent of the sea. The aroma is gentle, pleasant, and perfectly balanced.

Taste

Delicate yet expressive, buttery and nutty with soft hints of cream and salt. Asetra caviar offers a rounded, harmonious flavour that lingers gracefully without overpowering the palate.

Texture

Silky and compact, with a slightly firmer membrane than Beluga. Each grain bursts delicately, releasing smooth and balanced flavours, leaving a refined and lingering aftertaste of freshness and finesse.

The Subtle Harmony

Among the classic caviars, it is known for its smooth, balanced character and its refined, persistent flavour.

Its smaller pearls, about 2.0 mm in diameter, are beautifully uniform and display elegant shades from silver-grey to deep anthracite.

Sevruga is appreciated by connoisseurs for its delicate expression and exceptional balance between softness and intensity.

Appearance

Fine, uniform grains with hues ranging from grey to black.

The pearls are small, slightly textured, and reveal a tender, delicate consistency that enhances their refined character.

Aroma

Elegant and lightly salted, with gentle notes of toasted hazelnut and subtle minerality.

The scent is clean, sophisticated, and pleasantly balanced.

Taste

Smooth and harmonious, offering a light sweetness that gradually evolves into a rich, well-rounded flavour.

Hints of butter and roasted nuts complete the profile, giving Sevruga its graceful and distinctive identity.

Texture

Soft and silky, with a fine, consistent grain. The pearls dissolve delicately, leaving a lingering sensation of smoothness and refinement that defines this elegant caviar.

SEVRUGA CAVIAR



BAERII CAVIAR

The Elegant Balance

It is admired for its delicate yet persistent flavour, combining smooth creaminess with a distinctive nutty depth.

The pearls are medium to small in size and display a captivating range of colours from deep brown and charcoal grey to soft golden olive tones.

Known for its versatility and balance, Baerii offers a sophisticated taste experience that appeals to both connoisseurs and newcomers alike.

Appearance

Medium to small pearls, perfectly defined and uniform in texture.

Their shades vary naturally from dark grey to black, with subtle brown and golden reflections that enhance their visual elegance.

Aroma

Delicate and inviting, with light hints of roasted nuts and buttery warmth.

The fragrance is refined, fresh, and pleasantly rounded.

Taste

Creamy and expressive, revealing layers of hazelnut, butter, and subtle mineral notes.

The flavour is full and persistent, evolving with smooth transitions and a gentle complexity that remains perfectly balanced.

Texture

Soft and compact, with a fine, consistent grain that melts slowly on the palate.

Each pearl bursts delicately, releasing rich, aromatic notes and leaving a refined sensation of depth and harmony.



The Golden Legend

This rare caviar, produced only by a few albino members of the Huso huso species, owes its extraordinary white-gold colour to a natural genetic trait: the absence of melanin. Its luminous hue and refined flavour have made it a timeless symbol of prestige and luxury, offering a truly unique tasting experience.

The texture is exceptionally soft and creamy, while the flavour profile reveals a graceful complexity — elegant, balanced, and lingering in its smooth harmony.

Appearance

Large, delicate pearls with a brilliant golden-white sheen and a perfectly smooth surface.

Their radiance and uniformity make this caviar a rare jewel, both visually and gastronomically.

Aroma

Refined and sophisticated, with a delicate scent that conveys purity and subtle aromatic complexity.

Hints of butter and soft nutty nuances enrich its elegant character.

Taste

Smooth and layered, with an initial creamy sweetness that gently evolves into refined buttery and nutty notes, accompanied by a soft, lasting depth.

Every tasting reveals new nuances, from light fruitiness to velvety roundness.

Texture

Exceptionally soft and creamy, with a silky membrane that melts delicately on the palate. Each pearl dissolves smoothly, leaving behind a refined and persistent impression of harmony and sophistication.

STERLET/ALMAS CAVIAR



PACK SIZE



50g\1.76oz

100g\5.29oz

250g\8.82oz

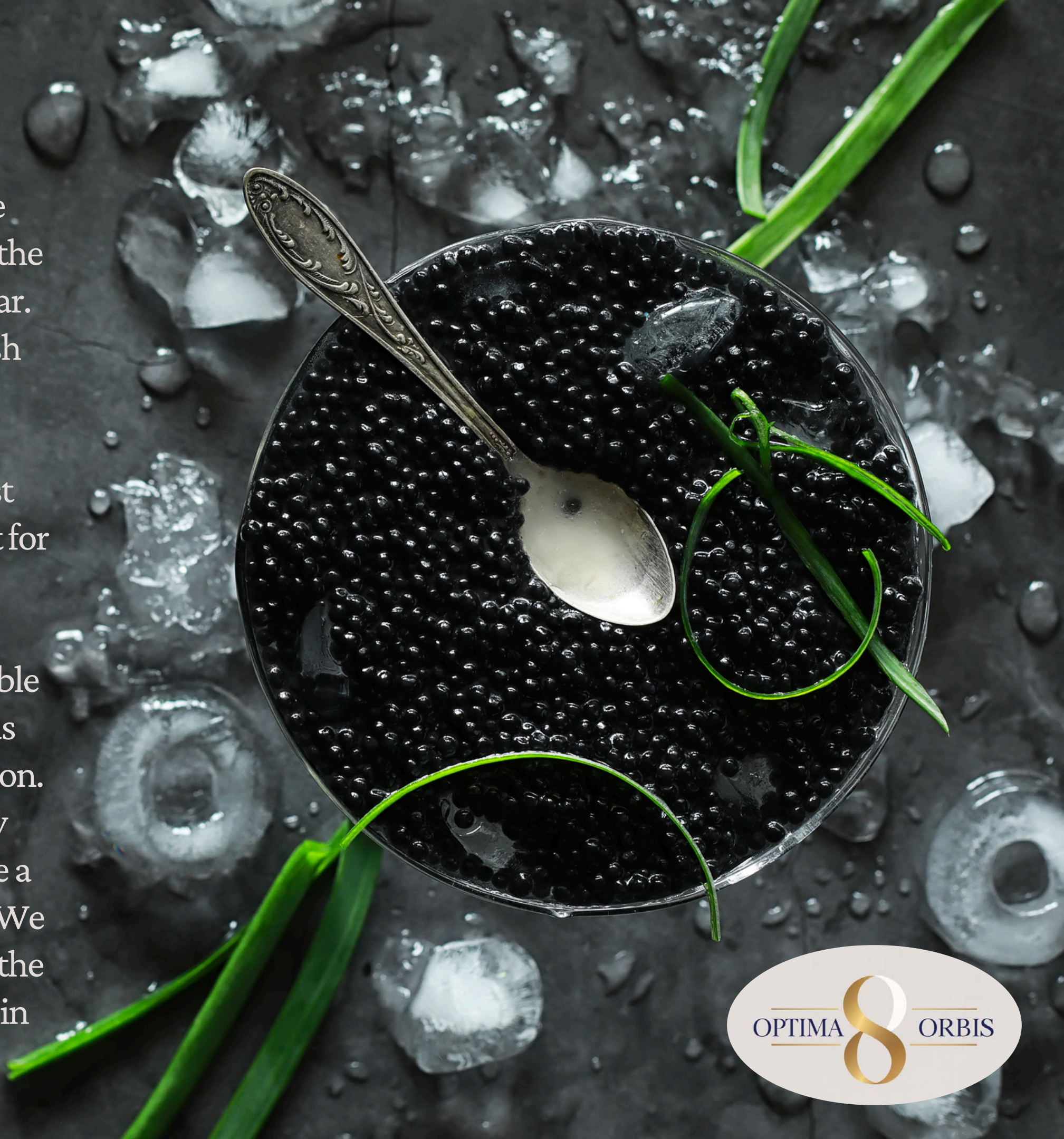
500g\17.64oz

1000g\35.27oz



ABOUT US

We mainly deal with the selection, import and export of fine caviar, sought after in Persia. We offer retailers and customers the best selection of Beluga, Sterlet, Asetra, Sevroga and Baeri caviar. Our philosophy is simple: the health and well-being of our fish determine the quality of our caviar. We have selected the producers who represent Iranian supremacy in the world, representing the passion for breeding and producing the best caviar. A constant commitment to excellence combines respect for tradition with modern production technology with great patience, precision and respect for the highest standards. A team of experts produces completely sustainable and traceable caviar aimed at high-level specialists and chefs. This team has decades of experience in sturgeon farming and caviar production. Excellent researchers and biologists constantly and carefully monitor the fish and meticulously regulate their diet to ensure a perfect nutritional balance at every stage of sturgeon farming. We are passionate about ensuring that our eggs are recognized by the most experienced around the world as one of the best caviars in terms of size, taste, color and nutritional value.



Methodology Precision is necessary to create the right conditions for caviar production. The breeding facility applies the latest technology to control every step and aspect of the sturgeon breeding process and is equipped with rigorous quality control and highly qualified technicians. The highly experienced staff selects and raises only the best female sturgeons. The use of pure, clean water, combined with carefully calibrated temperatures and currents, ensures that individual fish are fed at childbearing age and that sturgeon eggs are removed at the most convenient time.

Methodology

Delicate and accurate reproductive technology guarantees customers caviar in perfect condition. Fish nutrition naturally plays an important role in the production of excellent caviar, for this purpose, the correct nutritional program of fish is carefully defined at every stage of growth.





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