



1. Fresh, never frozen sturgeon caviar, from Iranian and Canadian native sturgeon species, well recognized in the whole world.
2. Our farmed sturgeon and caviar are health certified carrying a registered cities followed by government regulations based on it's origin.
3. Sustainable harvested (stock assessment published a peer reviewed journal) and respectively farmed in an equitable and durable land based operation!
4. Low salt (malassol technique) and low calories (40 per 16 g (0.5 oz.) serving)
5. Contains very large amounts of polyunsaturated fats (Omega 3s) - 3.3 g (0.11 oz.) - 4.4 g (0.15 oz.) / 100 g (3.5 oz.)
6. Rich in vitamins A, C, PP, B2, B6, B12 and in minerals such as zinc, iron and calcium
7. Store in refrigerated up to 4 weeks, in the coldest area of the refrigerator (best stored at -3 °C (26.6 °F) to 3°C (37.4 °F))

Acadian Caviar Gold

Acipenser brevirostrum
Shortnose Canadian Salt Water Sturgeon



Canadian Caviar, Gold Caviar.
Salty & Nutty!
Great with champagne.

From a rare genetic variety of shortnose sturgeon farmed responsibly in a partial recirculation system in New Brunswick, characterized as buttery, rich taste, medium size Oscietra type eggs. Great with dry beverage.

Acadian Caviar Green

Acipenser brevirostrum
Shortnose Canadian Salt Water Sturgeon



Canadian Caviar, Black with a shade of dark green.
Very creamy!
Great with food.

From shortnose sturgeon farmed responsibly in a partial recirculation system in New Brunswick, characterized as creamy, buttery, nutty, medium size ossetra type eggs.

Baerii

Acipenser Baerii
Siberian Sturgeon



Siberian Sturgeon Caviar.
Creamy and exquisite settle taste.

An excellent entry level caviar from the Acipenser Baerii sturgeon delivers a very delicate after taste of nuts, expressed though a pinch of light saltiness. The medium predominant dark colored fine pearls varying from dark brown to black, are recognised for its pure elegant burst of complex flavour.

Oscietra

Acipenser Gueldenstaedtii
Russian Sturgeon



Iranian Caviar.
Golden Grain.

Oscietra is known as the rarest Russian Caviar, carrying its shiny warm golden grain that varies in color from light brown to dark brown/gold. Oscietra Caviar has a nutty flavour to it with a subtle hint of salt and a large spectrum of depth in richness. A ture paradise.

Sevruga

Acipenser Stellatus



Russian Caviar.
Pure Black.

Sevruga Caviar identifies itself by carrying smaller eggs in comparison to other caviar, thus making it the most intense, pungent and rich flavour among other caviar. Entering a unique depth of a buttery atmosphere leaving you with a saltier after taste perfect to flush down with your favourite beverage.

Beluga

Huso huso Sturgeon



Iranian Caviar.
Unique characteristic of grey marbeling & big size of eggs.

The most famous caviar with it's signature pronounced large full bodied grey grains and marbling gives it its unique characterist of being the most popular caviar in the world. Size of egg is classified to be larger than 3mm.

Atlantic Sturgeon

Acipenser oxyrinchus
Wild Atlantic Sturgeon



Wild Atlantic Caviar.
This is the only wild caviar that exist in the world.
Very limited

Acadian Wild Caviar is an exclusive wild-sturgeon caviar from the Bay of Fundy Atlantic sturgeon (Acipenser oxyrinchus).

The only legal wild sturgeon caviar in the world, certified Ocean Wise and strictly monitored to ensure sustainability. With grain size similar to Sevruga and umami taste, buttery, nutty, intense, complex.

Size of Egg	1.8mm - 2.2mm	2mm - 2.5mm	2mm - 3mm	2.9mm - 3.4mm	2mm - 3mm	3mm and above	1mm - 1.5mm
Taste	Salty & Nutty	Creamy	Creamy & Rich	Nutty overstones	A little Salty & Nutty	Extremely well balance taste of creamy, salty and nutty	Extreme burst of powerful complex rich flavour.
Color	Gold	Black with shade of dark green	Dark Grey & Black	Deep Green to Amber color	Pure Black	Black with a shade of grey	Black
Texture	Mild	Mild	Mild	Smooth	Soft	Soft	Mild
Recommended	Great Caviar for first time caviar eater. Affordable! Alternative to Russian Caviar	Great Caviar for first time caviar eater. Affordable! Alternative to Iranian Caviar	A versatile Caviar selection that meets every occasion	Typically described as having nutty overtones and a smooth finish, the Osetra has an especially pleasing taste.	Very good caviar, excellent combination with dry wine & champagne! Fish lovers.	Very good caviar, unique characteristic of grey marbeling, very soft eggs, great for people who do not like the taste of fish. Great for first time trying.	For a very special occasion
Price	QR 379	QR 399	QR 549	QR 549	QR 549	QR 699	QR 799

Disclosure: Caviar specifications might slightly vary during harvestings seasons.

Disclaimer: Availability of Caviar heavily depends on reproduction season.