

FROSISTA CAVIAR



Black caviar Ocetrina 30 g	2000
Black caviar Huso (Beluga) 30 g	3000
Black caviar Ocetrina 50 g	3500
Black caviar Huso (Beluga) 50 g	5000
Black caviar Ocetrina 100 g	7000
Black caviar Huso (Beluga) 100 g	12000
Coho salmon caviar 300 g	3000
Pike caviar 112 g	1200
Crab meat 350 g	3500
Crab meat 500 g	4000

Acipenser Gueldenstaedtii Caviar

One of the most desired types of caviar originates from the Caspian Sea.
Now hatched and raised in a pristine aqua farm in the mountains of southwest China.
This delightful treat is obtained from the Ossetra female sturgeon which needs up
to twelve years to reach maturity and begin producing eggs.