ITALIAN CUISINE

Green Sicilian Olives 80 g | 280 X

Italian Platter 120/14 g | 690 \$

Coppa, Salame di Milano, Salame Napoli, Mortadella, Prosciutto Cotto

Cheese Platter 120/50/30 q | 690 X

Eggplant Parmigiana with Mozzarella and Parmesan 225 g | 420 **

Salmon Carpaccio 90/30/70 g | 630 \$

Stracciatella with Tomatoes 90/110 g | 510 X

HOMEMADE PASTA AND RISOTTO

We make all pasta from MOLINO GRASSI original Italian durum wheat

Spaghetti Carbonara 340 g | 490 \$

Spaghetti Bolognese 380 g | 490 \$

Macaroncini Siciliana 480 g | 490 \$

Seafood Spaghetti 300 g | 530 X

Crab Tortelloni 180 g | 730

Porcini Mushroom Risotto 350 g | 740 💥

WOOD-FIRED PIZZA

We make the dough from MOLINO GRASSI original Italian soft wheat flour, let the dough proof for 48 hours and bake it in the MORELLO FORNI wood-fired oven

We would be glad

to add these toppings

to your pizza:

Arugula 15 g | **150**

Parma Ham 50 q | 290

Tomatoes 50 g | **150**

Mozzarella 60 q | 190

Champignons 60 q | 170

Margherita 350 g | 420 \$

Vegetariana 430 g | 520 \$

Pepperoni 400 q | 520 \$

Ricotta and Speck 400 g | 540 \$

Ham and Mushroom 425 g | 490 \$

Four Cheese 350 g | 540 \$

Smoked Duck Breast 420 g | 640 \$

Stracciatella Cheese and Eggplant 450 g | 670 \$

FISH

Gilthead Bream with Quinoa and Spinach 80/115 g | 670 ×

Pike Perch and Venere (Black) Rice 130/100/30 q | 690 X

Soft Smoked Trout Rillet with Zucchini 275 g | 730 X

Salmon with Paprika Sauce 140/30/20/20 g | 860 X

Salmon Kebab 150/80 g | 840 \$



Calorie chart

BREAKFASTS

every day 9:00 a.m. — 13:00 p.m.

-17% off all menu items on weekdays 12:00 p.m. to 3:30 p.m.

HISTORY

he restaurant takes its name from the exemplary Benua farm, located on the territory of the Benua Garden at the beginning of the XX century. There was a cowshed in the building of the restaurant, and high-quality dairy products were produced on the farm.

Today, Ferma Benua is an object of cultural heritage of regional significance, it has been reconstructed according to preserved drawings and adapted for modern use.





We treat our guests with gluten intolerance with great care. Most of our dishes are gluten free.



AND PROPERTY.

Ferma Benua is the only restaurant in Russia that has a Gluten-Free Cuisine Certificate. We cook all gluten-free dishes in a special workshop.

FOLLOWING THE RECIPES OF THE BENUA FAMILY IN OUR INTERPRETATION

Homemade Duck Pâté 120/60 q | 340 \$

Homemade meat delicacies: Smokehouse Duck $60g \mid 280\%$ Smokehouse Turkey $60g \mid 240\%$ Homemade Roast Beef $60g \mid 340\%$

Herring à la Russe Served with Potato and Onion 250 q | 370 \$

Pickles 470 g | 470 **※**

squash, cherry tomatoes, sauerkraut, lightly salted cucumbers, red onion, wild cherry

Eggplant Caviar 250 g | 480 💥

Vegetable Platter 500 g | 490 € tomatoes cucumbers radishes fresh berbs

Meat Platter 140/20/10 g | 740 ※

smoked duck breast, chop, smoked turkey, smoked lard, dried beef brisket

Beef Stroganoff and Mashed Potatoes 200/150 g | 690 ¾

Slow Cooked Lamb Shank with Mashed Sweet Potatoes 400/185 g | 990 ×

SALAD

Caesar Salad with Chicken / Shrimp 175 q | 460/610 \$

King Crab and Avocado Salad 170 g | 780 \$

Green Salad with Avocado, Broccoli, Fennel and Citrus Dressing 140 g | 490 €

Sicilian Style Citrus Salad with Shrimp and Avocado $\ {\tt 215\,g} \ | \ {\tt 650\,\%}$

Vegetable Salad with Olive Oil or Sour Cream 210 g | 320 €

Olivier Salad with Smoked Chicken 230 q | 320 \$

Salad with Smoked Turkey, Vegetables and Kenyan Beans 190 g \mid 460 $\stackrel{\circ}{\sharp}$

Quinoa with Pumpkin, Greens, Goat Cheese and Pecan Nut $225\,\mathrm{g}$ | 550 %

Georgian Salad with Bryndza Cheese and Walnut Dressing $\,$ 235 g $\,|\,$ 390 $\mbox{\sc x}$

SOUP

Homemade Noodle Chicken Soup 350 g | 280 \$

Cream of Mushroom Soup 250/180 g | 390 \$

Ukrainian Borsch 350 g | 360 \$

Solyanka with Smoked Meat 350 g | 390

Marseille Seafood Soup 340/40/20 g | 440 \$

Laghman 460 g | **490**

Bread.....

Central Asian Tandoor-Baked Flatbread 120 g | 120

Rye Tandoor-Baked Flatbread $120 \, \mathrm{g} \, \mid \, 120$

Grissini 50 g | 120

Homemade Sourdough Bread and Butter 240/20 g | 240

Gluten-free Bread Basket and Butter 170/20 g | 240 ※

Focaccia 180 g | 250

DESSERTS

Homemade Puff Pastry Apple Pie with an Ice Cream Scoop $\,$ 200/90 g $\,\big|\,$ 410

Our Special Honey Cake Medovik 178 g | 320 💥

Homemade Strawberry Sour Cream Cake 196 g | 360 %

San Sebastian Cheesecake 150 g | 320 ₹

Napoleon Cake 114 g | 330

Fluffy Mango and Passion Fruit Dessert $162g \mid 380\%$

Carrot and Walnut Cake 202 g | 330

Warm Chocolate
Walnut Brownie 120/50 q | 390

Cupcake 70 g | 180 ※
Chocolate and Vanilla / Chocolate and Cherry

Ice Cream 70 g | 190 \$

Sorbet 70 g | 190 \divideontimes

**Gluten-free dishes.
We can cook these dishes without gluten.

If you are allergic to any type of food, please inform the waiter.

For groups of 8 persons or more, a 10% service charge of the bill is added.

of / fermabenua info@fermabenua.ru

 Free wifi: free_Benua

Evgeny Volkov fermabenua.ru

CAUCASIAN AND CENTRAL ASIAN CUISINE

Eggplant with Walnuts 150 g | 460 💥

Dolma 180/40/6 g | **460** ₹

Uzbek Lamb Pilaf

with Salad Achik-chuk 350/100 g | 690 ×

Megruli Khachapuri 390 g | 460

Adjarian Khachapuri 390 g | 460

DUMPLINGS

Homemade Pelmeni 320/40 g | 430 \$

Vareniki Stuffed with Cherries / Cottage Cheese 220/40 g | 330/390

Pork & Beef / Lamb Khinkali minimum 3 per order 90 g | 120 per 1 piece

MEAT

Benua Burger with French Fries 80/60/150/230 g | 540/590 \$ with gluten / gluten-free

Pork Rib Burger 270/50 g | 550 \$

Confit Duck Leg with Champignon Sauce, Cabbage and Cumin 250/125 g | 910 ₹

Skirt Steak with Potatoes au Gratin 180/100/15 g | 970 X

Striploin Steak 230/40 g | 1850 💥

Chicken Kebab 180/80 q | 480 \$

Pork Kebab 210/80 g | 480 \$

Lyulya Kebab 260 g | 540 \$

Spicy Skirt Steak Kebab 170/40/20/20 g | 850 \$

Pork Rib BBQ 270/50 g | 510 💥

Beef Tartare with Porcini Mushrooms 160 q | 530 X

SMOKER GRILL

Whole Chicken with Mixed Greens 280/60 g | 650 X

SIDE DISHES

Grilled Vegetables 200 g | 390 ₹

Grilled Corn 300 q | 290 X

Potato Wedges 150 q | 230 X

Mashed Potatoes 150 g | 230 💥

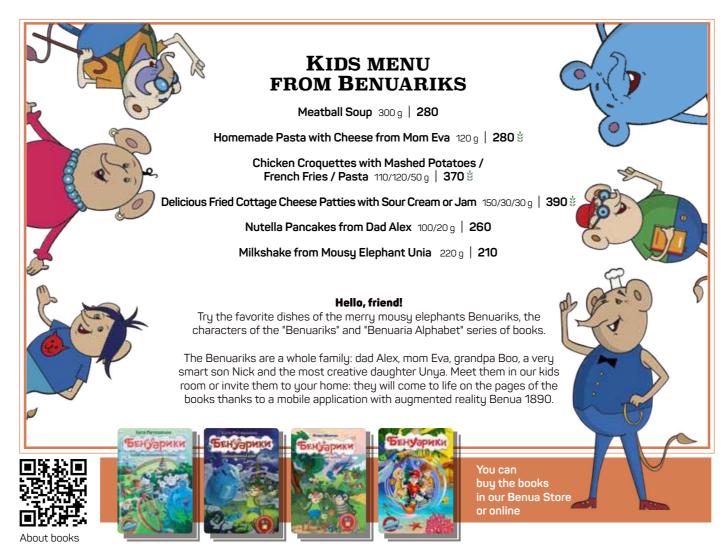
French Fries 120 g | 230

Buckwheat Baked with Parmesan 190 g | 320 X



RESTAURANT

IN A CITY WITH





We invite children to the private nursery school and the supplementary education centre "Benua School" with in-depth study of the English language for children from 2 to 12 years old!

t the beginning of the XX century, the building of the School housed a summer residence of the famous architect Jules Benois. A two-storey wooden house with attics and a tower became the centerpiece of the Forest dairy farm. Now there is a unique multifunctional children's center in the renovated summerhouse, where every child can find something to their liking.



AN EVENT AT FERMA BENUA

We will be happy to take over the organization of your special event. A separate event space on the second floor is suitable for holding small parties and celebrations of special magnificence for groups from 30 to 250 guests, and two separate halls on the first floor are suitable for holding small events with up to 30 guests.

To organize an event, please contact our manager.











MENU 2021

SEASONAL MENU

 \divideontimes Green salad with avocado, broccoli, fennel and citrus dressing 140 g \mid 490

Fig and goat cheese bruschetta 165 g | 360

★ Pumpkin cream soup
 with coconut milk 285 g | 290

 \cancel{K} Kharcho (Georgian spicy beef stew) 330 g | 390

 \nearrow Duck breast with celery root puree and raspberry pepper sauce 230 g | 710

 Chicken breast with sweet potato puree and carrot 300 g | 410

X Octopus risotto 200 g | 740

X Seafood spaghetti 300 g | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 | 530 |

Fig, bacon and goat cheese pizza 410 g | 630

DESSERTS

Tart shell with fresh figs, custard and frangipane almond cream 160 g | 390

Coconut chia pudding with mango (sugar-free) 180 g | 390

X Sour cherry pie 115 g | 290

→ 115 g | 290





We can cook these dishes without gluten