

every day
9:00 a.m. – 13:00 p.m.

BREAKFASTS

 **Oatmeal with Dried Fruits** 200/30 g | **320**
can be cooked on milk or water

**Coconut Milk Millet Porridge
with Baked Pumpkin** 250/20/5 g | **370**

 **Coconut Milk Rice Porridge
with Home-Made Cherry Jam** 250/60 g | **390**

 **Fried Cottage Cheese Patties
with Home-Made Cherry Jam
and Sour Cream** 150/30/30 g | **420**

 **Baked Ricotta Cheese Patties
with Seasonal Berries** 150/30 g | **440**

 **Rye-bread Toast with 1/2 Avocado,
Egg and Red Caviar** 170 g | **520**

 **Rye-bread Toast with 1/2 Avocado, Cream Cheese
and Salmon** 190 g | **560**

 **Hash Browns with Lightly Salted Salmon
and Sour Cream** 150 g | **490**

 **Two Scrambled Eggs
with 1/2 Avocado and Prawns** 225 g | **630**

 **Shakshouka with Home-Made Tartine Bread** 230/60 g | **410**

**Benedict with Lightly Salted Salmon
and Spinach on a Brioche Bun** 220 g | **560**

 **Omelet with Two Eggs, Ricotta Cheese,
Mortadella Sausage and Tartine-bread** 190 g | **370**

 **Two-Egg Omelet / Scramble / Fried Eggs** 100/15/10 g | **260**
served with Tartine Bread and Green Lettuce

YOU CAN ADD:

Dried Fruits 30 g | 100

✂ Bacon 20 g | 100

✂ Lightly Salted Salmon 25 g | 200

✂ Prosciutto Cotto 20 g | 100

✂ 1/2 of avocado 60 g | 250

✂ Tomatoes 50 g | 100

DRINKS

Yoga Juice 0,2l | 340

apple / orange / tomato

Fresh Juice 0,25l | 420

orange / grapefruit / carrot / celery / apple

Espresso / Americano 0,03/0,18l | 240

Cappuccino 0,2l | 280

Latte 0,35l | 340

Flat white 0,18l | 330

Iced Coffee 0,35l | 340

Alternative Milk to Your Coffee 0,08l | 80

Red Tea 0,7l | 480

Assam / Earl Grey

Green Tea 0,7l | 480

Japanese Sencha / Jasmine Bai Hao / Milk Oolong

Tea Drink 0,7l | 480

Mango and Yogurt / Buckwheat / Herbal / «Ivan-Tea»

✂ Gluten-free dishes

🌾 We can cook these dishes without gluten

ITALIAN CUISINE

Green Sicilian Olives 80 g | 340 ✂

Italian Platter 120/14 g | 910 🌿
Coppa, Salame di Milano, Salame Napoli, Mortadella, Prosciutto Cotto

Cheese Platter 120/20/10 g | 890 ✂

Salmon Carpaccio 80/20/70 g | 760 🌿

HOMEMADE PASTA AND RISOTTO

We make all pasta from **MOLINO GRASSI** original Italian durum wheat flour

Spaghetti Carbonara 290 g | 690 / 720 🌿
with gluten / gluten-free

Spaghetti Bolognese 330 g | 690 / 720 🌿
with gluten / gluten-free

Macaroncini Siciliana 365 g | 690 / 730 🌿
with gluten / gluten-free

Seafood Spaghetti 450 g | 1250 ✂

Duck Ravioli with Pepper Sauce 235 g | 690

Porcini Mushroom Risotto 350 g | 890 ✂

WOOD-FIRED PIZZA

We make the dough from **MOLINO GRASSI** original Italian soft wheat flour, let the dough proof for 48 hours and bake 30 cm pizza in the **MORELLO FORNI** wood-fired oven

Margherita 350 g | 540 🌿

Vegetariana 430 g | 690 🌿

Pepperoni 400 g | 710 🌿

Ricotta and Coppa 400 g | 720 🌿

Ham and Mushroom 425 g | 720 🌿

Four Cheese 350 g | 780 🌿

Smoked Duck Breast 420 g | 870 🌿

We would be glad to add these toppings to your pizza:

Arugula 15 g | 200

Parma Ham 50 g | 350

Tomatoes 50 g | 200

Mozzarella 60 g | 200

Champignons 60 g | 200

FISH

Flounder Fillet with Spinach and Tomatoes 100/100/30 g | 860 ✂

Pike Perch and Venere (Black) Rice 120/100/30 g | 890 ✂

Soft Smoked Trout Rillet with Zucchini 130/90/30 g | 910 ✂

Halibut with Mashed Potatoes and White Wine and Leek Sauce 100/110/65 g | 1050 ✂

Salmon Kebab 130/40/30 g | 1150 🌿

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

The 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.



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.

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

AT THE FARM

FOLLOWING THE RECIPES OF THE BENUA FAMILY IN OUR INTERPRETATION

Homemade Duck Pâté 120/60/25 g | 540 🌿
served with brioche bun and seasonal chutney

Cake with Duck Rillettes and Cabbage 210/30 g | 670
served with creamy pepper sauce

Eggplant Caviar 250/120 g | 620 🌿
served with central asian tandoor-baked flatbread

Vegetable Platter 500 g | 790 ✂
tomatoes, cucumbers, radishes, fresh herbs

Homemade meat delicacies:
Smokehouse Duck 60 g | 320 ✂
Smokehouse Turkey 60 g | 320 ✂
Homemade Roast Beef 60 g | 390 ✂

Meat Platter 140/20/10 g | 890 ✂
smoked duck breast, chop, smoked turkey, smoked lard, dried beef brisket

Herring à la Russe Served with Potato and Onion 120/100/30 g | 470 🌿

Pickles 470 g | 620 ✂
squash, cherry tomatoes, sauerkraut, lightly salted cucumbers, red onion, wild cherry

Beef Stroganoff and Mashed Potatoes 200/150/20 g | 960 ✂

Braised Beef with Cauliflower Puree, Grilled Romaine Lettuce and Confit Onion 270/130 g | 1250 ✂

SALAD

Caesar Salad with Chicken / Shrimp 175 g | 590 / 760 🌿

Green Salad with Avocado, Broccoli, Fennel, and Honey & Citrus Dressing 170 g | 620 ✂

Sicilian Style Citrus Salad with Shrimp and Avocado 215 g | 790 ✂

Vegetable Salad with Olive Oil or Sour Cream 230/25 g | 480 ✂
tomatoes, cucumbers, radishes, red onion, fresh herbs

Olivier Salad with Smoked Chicken 230 g | 460 ✂
we smoke-dry the chicken on apple-tree chips at own smoke-house

Salad with Smoked Turkey, Vegetables and Kenyan Beans 190 g | 620 ✂

Quinoa with Pumpkin, Greens, Goat Cheese and Pecan Nut 225 g | 710 ✂

Georgian Salad with Bryndza Cheese and Walnut Dressing 235 g | 520 ✂

SOUP

Homemade Noodle Chicken Soup 350 g | 430 🌿

Cream of Mushroom Soup 250/180 g | 480 🌿

Ukrainian Borsch 350/40/20/5 g | 490 🌿
served with homemade borodino bread and lard

Solyanka with Smoked Meat 350 g | 530

Marseille Seafood Soup 340/80/20 g | 720 🌿
served with homemade tartine bread and aioli

Kharcho (Georgian Spicy Beef Stew) 330 g | 480 ✂

Lagman 450/20 g | 520

BREAD

Central Asian Tandoor-Baked Flatbread 120 g | 150

Rye Flatbread from Tandoor with Homemade Butter with Svanetian Salt & Spices 100/20 g | 150

Grissini 50 g | 200

Homemade Sourdough Bread and Butter 240/20 g | 240

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

Focaccia 180 g | 290

DESSERTS

Our Special Honey Cake Medovik 175 g | 420 ✂

Homemade Strawberry Sour Cream Cake 185 g | 460 ✂

Apple Tarte Tatin 80/30 g | 460
served with a scoop of vanilla ice cream

San Sebastian Cheesecake 120/15 g | 420 ✂
served with seasonal berries

Paris-Brest with Pistachio Cream and Raspberry Jelly 80 g | 450

Napoleon Cake with Lingonberry Jam 130 g | 420

Yuzu-Hazelnut 80 g | 430 ✂

Chocolate Dessert with Buckwheat Popcorn, Chocolate Caramel and Hazelnut Praline 110 g | 390 ✂

Ice Cream 70 g | 220 🌿

Sorbet 70 g | 220 ✂

CAUCASIAN AND CENTRAL ASIAN CUISINE

Eggplant with Walnuts 170 g | 640 ✂

Dolma 180/40/6 g | 680 ✂

Uzbek Lamb Pilaf with Salad Achik-chuk 350/100 g | 910 ✂

Megruli Khachapuri 390 g | 690

Adjarian Khachapuri 360 g | 690

DUMPLINGS

Homemade Pelmeni with Sour Cream, Broth and Butter 320/40 g | 590 🌿

Vareniki Stuffed with Potatoes and Mushrooms / Cottage Cheese 220/40 g | 490
served with sour cream

Pork & Beef / Lamb Khinkali minimum 3 per order 90 g | 140 per 1 piece

MEAT

Benua Burger with Marbled Beef Patty and French Fries 320/100/30 g | 650

Benua Burger Gluten-Free with Marbled Beef Patty and Potato Wedges 320/100/30 g | 690 ✂

Pork Ribs BBQ Fillet Burger with Smoked Potato 250/100/40 g | 690 🌿

Confit Duck Leg with Champignon Sauce, Cabbage and Cumin 200/120/40 g | 980 ✂

Skirt Steak with Potatoes au Gratin 150/100/30 g | 1250 ✂

Striploin Steak 230/40 g | 2100 ✂

Chicken Kebab 230/40/40 g | 740 🌿

Pork Kebab 230/40/40 g | 790 🌿

Lamb Lyulya Kebab 140/60/40 g | 860 🌿

Spicy Skirt Steak Kebab 170/40/30 g | 1080 🌿

Pork Rib BBQ with Pickled Red Cabbage 270/50 g | 760 ✂

Beef Tartare 120 g | 680 ✂

SMOKER GRILL

Pork Belly with BBQ Sauce, Red Cabbage and Potato Wedges 150/100/50/30/30 g | 960 ✂

Soft Smoked Chicken with Couscous and Pear Curry 220/90/40 g | 870

SIDE DISHES

Grilled Vegetables 200 g | 470 ✂

Grilled Corn 300 g | 390 ✂

Potato Wedges 150 g | 320 ✂

Mashed Potatoes 150 g | 320 ✂

French Fries 100/30 g | 320

Buckwheat Baked with Parmesan 190 g | 420 ✂



Calorie chart

✂ Gluten-free dishes 🌿 We can cook these dishes without gluten. For groups of 8 persons or more, a 10% service charge of the bill is added.

📧 fermabenua
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Free wifi: free_Benua
fermabenua.ru

Chef Evgeny Volkov
Manager Alyona Dolgusheva



KIDS MENU FROM BENUARIKS

Fresh Tomatoes and Cucumbers Salad
with Olive Oil or Sour Cream 200/20 r | 360 ✂

Meatball Soup 300 g | 370

Homemade Pasta with Cheese from Mom Eva 120 g | 360 🌿

Chicken Croquettes with Mashed Potatoes /
French Fries / Pasta 120/110/40 g | 490

Gluten-Free Chicken Croquettes with Mashed Potatoes /
Pasta 120/110/40 g | 490 ✂

Turkey Nuggets with French Fries 110/100/30 g | 490

Delicious Fried Cottage Cheese Patties
with Homemade Blueberry Jam and Sour Cream 150/30/30 g | 420 🌿

Nutella Pancakes from Dad Alex 100/20 g | 350

Milkshake from Mousy Elephant Unia 220 g | 260
vanilla / strawberry / chocolate

Hello, friend!

Try the favorite dishes of the merry mousy elephants Benuariks, the characters of the "Benuariks" and "Benuaria Alphabet" series of books. The Benuariks are a whole family: dad Alex, mom Eva, grandpa Boo, a very smart son Nick and the most creative daughter Unya. Meet them in our kids room or invite them to your home: they will come to life on the pages of the books.







You can buy the books in our Benua Store or online

About books



**A COUNTRY RESTAURANT
IN A CITY WITH
A RICH HISTORY
SINCE 1890**



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.



More details

WELCOME TO THE FIRST EDUCATIONAL CO-WORKING SPACE BENUA CAMPUS PAGE. MODERN FLEXIBLE SPACE OF PAGE CHAIN WITH AN ANCHOR RESIDENT: BENUA SCHOOL.

IN the summer house of architect Julius Benoï, you'll find 3 floors and 167 workplaces, comfortable offices, spacious conference hall, webinar room, telephone and meeting rooms, as well as cozy kitchen zone with a terrace.

BENUA CAMPUS PAGE is the space where education, business, and cooperation merge together. For companies and professionals in education, including tutors, coaches, teachers and resource teachers, an environment has been created where they can line up, share experience and embody their educational ideas. And a unique location of co-working space in a historical building of J. Benoï's summer house creates a very special atmosphere.

More details



MENU 2024

This leaflet is a promotional material. The officially approved menu with detailed information, certified by the signature and seal of the company, is provided at the first request of the guest.