#### every day 9:00 a.m. — 13:00 p.m.

# **BREAKFASTS**

✓ Oatmeal with dried fruits 200/30 g | 350 can be cooked on milk or water

Coconut milk millet porridge with baked pumpkin and pumpkin seeds 250/20/5 g | 390

★ Cottage cheese casserole with cream cheese and home-made seasonal berry jam 210 g | 420

Fried cottage cheese patties with sour cream and home-made seasonal berry jam 150/30/30 g | 450

### Healthy-breakfast 250 g | 550 egg, cold smoked trout, avocado, tomato, arugula

English breakfast 325 g | 680
2 eggs, bacon, vienna sausage, tomato, beans, green lettuce, home-made tartine bread

Bulgur with sun-dried tomatoes and stracciatella 190 g | 440

Rye-bread toast with 1/2 avocado, cream cheese and cold smoked trout 190 g | 620

Tartine toast with guacamole, stracciatella and sun-dried tomatoes 155 a | 520

#### X Hash Browns

• with sour cream 170/30 g  $\mid$  430 • with cold smoked trout, pike caviar and sour cream 240 g  $\mid$  680

Two scrambled eggs with 1/2 avocado and langoustines 225 g | 720

Shakshouka with home-made tartine bread 230/60 g | 450

Brioche bun benedict with cold smoked trout, avocado, spinach and hollandaise sauce  $220\,\mathrm{g}$  | 640

☼ Omelet with two eggs, ricotta cheese, mortadella sausage and tartine-bread 190 g | 390

Two-Egg Omelet / Scramble /
Fried Eggs 100/15/10 g | 290
served with tartine bread and green lettuce

#### YOU CAN ADD:

Dried Fruits 30 g | 100

**※ Bacon** 30 g | 150

× Prosciutto Cotto 20 q | 150

X 1/2 of Avocado 60 g | 250

X Tomatoes 50 g | 150

#### **DRINKS**

**Yoga Juice** 0,21 | **340** apple / orange / tomato

Fresh Juice 0,251 | 450 orange / grapefruit / carrot / celery / apple

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

Cappuccino 0,21 | 290

Latte 0,351 | 340

Flat white 0,181 | 330

Iced Coffee 0,351 | 340

Alternative Milk to Your Coffee 0,081 | 80

Red Tea 0,71 | 540

Assam / Earl Grey

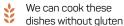
Green Tea 0,71 | 540

Japanese Sencha / Jasmine Bai Hao / Milk Oolong

Tea Drink 0,71 | 540

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





## **ITALIAN CUISINE**

Green Sicilian Olives 80 g | 420 €

Italian Platter 120/14 a | 970 \$

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

Cheese Platter 120/20/10 g | 1020 **X**Trout Carpaccio 80/45/10/20 g | 970 \$

## HOMEMADE PASTA AND RISOTTO

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

**Spaghetti Carbonara** 290 g | **790 / 810** §

with gluten / gluten-free

Spaghetti Bolognese 330 g | 790 / 810 \$

with gluten / gluten-free

Macaroncini Siciliana 365 g | 790 / 810 \$

with gluten / gluten-free

Seafood Spaghetti 450 q | 1450 X

Duck Ravioli with Pepper Sauce 235 g | 790

Porcini Mushroom Risotto 350 g | 980 X

### 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

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

Margherita 350 g | 590 / 630 \$\frac{1}{3}\$ with gluten / gluten-free

**Vegetariana** 430 g | **690 / 730** §

with gluten / gluten-free

Pepperoni 400 q | 790 / 830 \$

with gluten / gluten-free

Ricotta and Coppa 400 g | 790 / 830 \$ with qluten / qluten-free

Ham and Mushroom 425 g | **790 / 830** \$

with gluten / gluten-free

Four Cheese 350 g | 820 / 860 \$ with gluten / gluten-free

Smoked Duck Breast 420 g | 950 / 990 \$\frac{1}{9}\$ with gluten / gluten-free

#### **FISH**

Flounder Fillet

with Spinach and Tomatoes 100/100/30 g  $\mid$  890  $\times$ 

Pike Perch and Venere (Black) Rice 120/100/30 g | 970 X

Soft Smoked Trout Rillet with Zucchini 130/90/30 g | 1050 ※

Cod fillet with carrot puree and baked carrots 100/100 г | 860 ₹

Grilled Squid with Brussels Sprouts and Tomato Salsa 100/90 r | 860 ×

Pike Cutlets with Carrot Puree and Green Peas 100/85 r | 720 \$

Trout Kebab 130/40/30 g | 1350 \$



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.



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 120/60/25g | 540 \$ served with brioche bun and seasonal chutney

Eggplant Caviar 250/120 g | 760 \$
served with central asian tandoor-baked flatbread

Pickles 470 g | 690 **※** 

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

Vegetable Platter 500 g | 860 ★ tomatoes, cucumbers, radishes, fresh herbs

Homemade Meat Delicacies: Smokehouse Duck  $60g \mid 350 \%$  Smokehouse Turkey  $60g \mid 350 \%$  Homemade Roast Beef  $60g \mid 390 \%$ 

Herring à la Russe Served with Potato and Onion  $\,$  120/100/30 g  $\,\big|\,$  470  $\mbox{\mbox{\mbox{$\sharp$}}}$ 

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

Beef Stroganoff and Mashed Potatoes 200/150/20 g | 990 ※

Braised Beef with Cauliflower Puree, Grilled Romaine Lettuce and Confit Onion  $270/130\,\mathrm{g}$  | 1570 %

#### SALAD

Caesar Salad with Chicken / Langoustines 175 g | 670 / 830 \$

Green Salad with Avocado, Broccoli, Fennel, and Honey & Citrus Dressing 170 g | 640 ※

Sicilian Style Citrus Salad with Langoustines and Avocado 215 g | 890 €

Vegetable Salad with Olive Oil or Sour Cream 230/25 g | 520 ★ tomatoes, cucumbers, radishes, red onion, fresh herbs Olivier Salad with Smoked Chicken 230 g  $\mid$  460 % we smoke-dry the chicken on apple-tree chips

Salad with Smoked Turkey, Vegetables and Kenyan Beans  $\,$  190 g  $\,|\,$  670 %

Quinoa with Pumpkin, Greens, Goat Cheese and Pecan Nut  $\,$  225 g  $\,\big|\,$  730  $\,\mbox{\normalfont\times}\,$ 

Georgian Salad with Bryndza Cheese and Walnut Dressing  $235\,\mathrm{g}$  | 590 %

## **SOUP**

Homemade Noodle Chicken Soup 350 g | 450 \$

Cream of Mushroom Soup 250 g | 480 💥

**Ukrainian Borsch** 350/40/20/5 g | **570** served with homemade borodino bread and lard

Solyanka with Smoked Meat 350 g | 590

Marseille Seafood Soup 340/80/20 g | 760 \$ served with homemade tartine bread and aioli

Kharcho (Georgian Spicy Beef Stew) 330 g | 560 €

Lagman 450/20 g | **590** 

Lagillaii 450/20 y | 390

#### Bread.....

Central Asian Tandoor-Baked Flatbread with Kakhetian Butter  $120/20\,\mathrm{g}$  | 190

Rye Flatbread from Tandoor with Homemade Butter with Svanetian Salt & Spices 100/20 g | 190 Borodino Bread with Anchovy Butter 200/30 g | 320

Homemade Sourdough Bread and Butter 240/20 g | 320

Grissini 50 g | 200

Gluten-free Bread Basket and Butter 170/20 g | 320 ×

Focaccia 180 g | **350** 

# DESSERTS

Our Special Honey Cake Medovik 150 g | 450 ※

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

Lemon Tart with Meringue 100 g | 420 ×

Rum Baba with Cherry-Lingonberry Marmalade and Goat Milk Cream 150 g | 450 Chocolate Dessert with Buckwheat

Chocolate Dessert with Buckwhea Popcorn, Chocolate Caramel and Hazelnut Praline 110 g | 420 × Napoleon Cake with Lingonberry Jam 130 g | 420

Ice Cream 70 g | 220 ∜ Sorbet 70 g | 220 ※

 e fermabenua info@fermabenua.ru Free wifi: free\_Benua fermabenua.ru Chef Evgeny Volkov Manager Alyona Dolgusheva

## 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 | 750

Adjarian Khachapuri 360 g | 750

### **DUMPLINGS**

Homemade Pelmeni with Sour Cream, Broth and Butter 320/40 g | 620 \$

Vareniki Stuffed with Potatoes and Mushrooms / Cottage Cheese 220/40 g | 550 served with sour cream

Pork & Beef / Lamb Khinkali minimum 3 per order 90 g | 210 per 1 piece

## **MEAT**

Benua Burger with Marbled Beef Patty and French Fries 320/100/30 g | 690

Benua Burger Gluten-Free with Marbled Beef Patty and Potato Wedges 320/100/30 g | 710 ×

Pork Ribs BBQ Fillet Burger with Smoked Potato 250/100/40 q | 710 \$

Confit Duck Leg with Champignon Sauce, Cabbage and Cumin 200/120/40 q | 1350 %

Skirt Steak

with Potatoes au Gratin 150/100/30 r | 1450 X

Striploin Steak 230/40 g | 2350 **※**Chicken Kebab 230/40/40 g | 790 ∜

Pork Kebab 230/40/40 g | **790** 

Lamb Lyulya Kebab 140/60/40 g | **890** 🕏

Pork Rib BBQ

with Pickled Red Cabbage 270/50 q | 820 X

Spicy Skirt Steak Kebab 170/40/30 q | 1150 \$

Beef Tartare with Ranch Sauce and Potato Pie 120 g | 680 \*

#### **SMOKER GRILL**

Pork Belly with BBQ Sauce, Red Cabbage and Potato Wedges 150/100/50/30/30 g | 1050 %

Soft Smoked Chicken with Couscous and Pear Curry 220/90/40 g | 950

## SIDE DISHES

Grilled Vegetables 200 g | 470 💥

Grilled Corn 300 g | 390 💥

Potato Wedges 150 g | 320 X

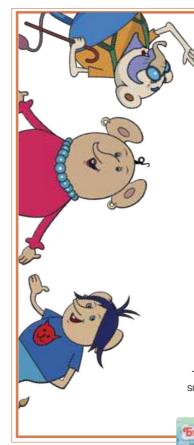
Mashed Potatoes 150 g | 320 **※** French Fries 100/30 g | 320

Buckwheat Baked with Parmesan 190 g | 420 X



RESTAURANT

IN A CITY WITH



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Fresh Tomatoes and Cucumbers Salad with Olive Oil or Sour Cream 200/20 r | 390 X

Meatball Soup 300 g | 390

Homemade Pasta with Cheese from Mom Eva  $\,$  120 g  $\,$  | 420  $\,$   $\,$ 

Chicken Croquettes with Mashed Potatoes / French Fries / Pasta 120/110/40 g | 550

Gluten-Free Chicken Croquettes with Mashed Potatoes / Pasta 120/110/40 g | 550 %

Turkey Nuggets with French Fries  $\,$  110/100/30 g  $\,|\,$  550

**Delicious Fried Cottage Cheese Patties** with Homemade Jam and Sour Cream 150/30/30 g | 450 \$

Nutella Pancakes from Dad Alex 100/20 q | 390

Milkshake from Mousy Elephant Unia 220 g | 260

vanilla / strawberry / chocolate

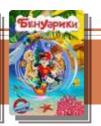
#### Hello, friend!

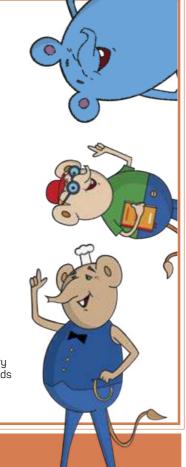
Try the favorite dishes of the merry mousy elephants Benuariks, the characters of the "Benuariks" and "Benuaria Alphabet" series of books. The Benuariks are a whole family: dad Alex, mom Eva, grandpa Boo, a very smart son Nick and the most creative daughter Unya. Meet them in our kids room or invite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













# 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 quests, and two separate halls on the first floor are suitable for holding small events with up to 30 guests.



More details

To organize an event, please contact our manager.

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

cozy kitchen zone with a terrace.

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. Benois' summer house









ФЕРМА

creates a very special atmosphere.

# LENTEN MENU

Carpaccio of pickled beets with prunes and cashew sour cream 
 ∙ 420

₩ White bean soup with pumpkin • 450

Vegan burger with sweet potato fries and cashew sour cream • 710



#### **DESSERT**

Carrot muffin with coconut and passion fruit cream • 420