

. BREAKFASTS .

PORRIDGE

- ✂ Oatmeal with apple, raisin, and cinnamon compote 200/30 g | 420
can be cooked with coconut milk / cow's milk / water
- Coconut milk millet porridge with baked pumpkin and pumpkin seeds 250/20/5 g | 450
- ✂ Coconut milk rice porridge with home-made seasonal berry jam 250/60 g | 450
- ✂ Green buckwheat with avocado, pesto sauce and poached egg 160/40/45 g | 490

BREAD

- ✂ Rye-bread toast with 1/2 avocado, cream cheese and lightly salted salmon 190 g | 690
- Tartine toast with mortadella, avocado and poached egg 200 g | 520
- HASH BROWNS
- ✂ Hash Browns with sour cream 170/30 g | 490
- ✂ Hash Browns with lightly salted salmon, red caviar and sour cream 240 g | 790

COTTAGE CHEESE

- Dumplings with cottage cheese 220/15/15 g | 490
served with mascarpone cream and home-made seasonal berry jam
- ✂ Fried cottage cheese patties with sour cream and seasonal berry jam 150/30/30 g | 490

EGGS

- ✂ Healthy-breakfast 250 g | 640
egg, lightly salted salmon, avocado, tomato, arugula
- ✂ English breakfast 325 g | 790
2 eggs, bacon, vienna sausage, tomato, beans, green salad, home-made tartine bread
- ✂ Two scrambled eggs with shrimps and 1/2 avocado 225 g | 850
- ✂ Shakshouka with home-made tartine bread 230/60 g | 490
- ✂ Omelet with two eggs, ricotta cheese, mortadella sausage and tartine-bread 190 g | 490
- ✂ Omelet / fried eggs / scrambled eggs 100/15/10 g | 350
serve with homemade tartine bread and a green salad

YOU CAN ADD



- ✂ Bacon 30 g | 200
- ✂ Lightly salted salmon 25 g | 300
- ✂ Prosciutto cotto 30 g | 200
- ✂ 1/2 of avocado 60 g | 250
- ✂ Tomatoes 50 g | 150



✂ gluten free dish

✂ can be made gluten free

DRINKS

- Fresh Juice 200 ml | 490
orange / grapefruit / carrot / celery / apple
- Espresso / Americano 300/180 ml | 250
- Cappuccino 200 ml | 290
- Latte 350 ml | 350
- Flat white 180 ml | 350
- Iced Coffee 350 ml | 350
- Alternative Milk 80 ml | 80
- Yoga Juice 200 ml | 450
apple / orange / tomato
- Red Tea 350/700 ml | 280/560
Assam / Earl Grey
- Green Tea 350/700 ml | 280/560
Japanese Sencha / Jasmine Bai Hao / Milk Oolong
- Tea Drink 350/700 ml | 280/560
Mango and Yogurt / Buckwheat / Herbal / «Ivan-Tea»

ITALIAN CUISINE

- Green Sicilian Olives 80 g | 450 ✂
- Italian Platter 120/14 g | 1020 🌿
Coppa, Salame di Milano, Salame Napoli, Mortadella, Prosciutto Cotto
- Cheese Platter 120/20/10 g | 1070 ✂
- Lightly Salted Salmon Carpaccio 80/45/10/20 g | 1050 🌿

HOMEMADE PASTA AND RISOTTO

- We make all pasta from **MOLINO GRASSI** original Italian durum wheat flour
- Spaghetti Carbonara 290 g | 850 / 910 🌿
with gluten / gluten-free
- Spaghetti Bolognese 330 g | 850 / 910 🌿
with gluten / gluten-free
- Macaroncini Siciliana 365 g | 850 / 910 🌿
with gluten / gluten-free
- Seafood Spaghetti 450 g | 1650 ✂
- Duck Ravioli with Pepper Sauce 235 g | 910
- Burrata and Leek Ravioli 250 g | 850
- Orzo with Braised Beef Cheek 250 g | 1100
- Porcini Mushroom Risotto 350 g | 1150 ✂

WOOD-FIRED PIZZA

- We let the dough proof for 48 hours and bake 30 cm pizza in the **MORELLO FORNI** wood-fired oven
- Margherita 350 g | 630 / 670 🌿
with gluten / gluten-free
- Vegetariana 430 g | 690 / 730 🌿
with gluten / gluten-free
- Pepperoni 400 g | 790 / 830 🌿
with gluten / gluten-free
- Ham and Mushroom 425 g | 790 / 830 🌿
with gluten / gluten-free
- Braised Pear with Gorgonzola 390 g | 890 / 930
with gluten / gluten-free
- Four Cheese 350 g | 850 / 890 🌿
with gluten / gluten-free
- Smoked Duck Breast 420 g | 950 / 990 🌿
with gluten / gluten-free
- 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

- Pike Perch and Venere (Black) Rice 120/100/30 g | 970 ✂
- Soft Smoked Trout Rillet with Zucchini 130/90/30 g | 1150 ✂
- Cod fillet with carrot puree and baked carrots 100/100 r | 890 ✂
- Grilled Squid with Brussels Sprouts and Tomato Salsa 100/90 g | 890 ✂
- Pike Cutlets with Carrot Puree and Green Peas 100/85 r | 750 🌿
- Salmon Kebab 130/40/30 g | 1350 🌿
- Grilled Octopus with Potatoes and Tomato Sauce 70/110 g | 1750 ✂



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 | 590 🌿
served with brioche bun and seasonal chutney
- Vegetable Platter 500 g | 860 ✂
tomatoes, cucumbers, radish, celery, paprika, yogurt sauce
- Eggplant Caviar 250/120 g | 850 🌿
served with central asian tandoor-baked flatbread
- Pickles 470 g | 750 ✂
squash, cherry tomatoes, sauerkraut, lightly salted cucumbers, red onion, wild cherry
- Cake with Duck Rillettes and Cabbage 210/30 g | 690
served with creamy pepper sauce
- Herring à la Russe Served with Potato and Pickled Onion 120/100/30 g | 520 🌿
- Cabbage Rolls with Chicken and Tomato Sauce 140/60 g | 690 ✂
- Beef Stroganoff and Mashed Potatoes 200/150/20 g | 990 ✂
- Braised Beef with Cauliflower Puree, Grilled Romaine Lettuce and Confit Onion 270/130 g | 1570 ✂

SALAD

- Caesar Salad with Chicken / Shrimps 175 g | 710 / 850 🌿
- Green Salad with Avocado, Broccoli, Fennel, and Honey & Citrus Dressing 170 g | 690 ✂
- Sicilian Style Citrus Salad with Shrimps and Avocado 215 g | 950 ✂
- Vegetable Salad with Olive Oil or Sour Cream 230/25 g | 550 ✂
tomatoes, cucumbers, radishes, red onion, fresh herbs
- Olivier Salad with Smoked Chicken 230 g | 550 ✂
we smoke-dry the chicken on apple-tree chips at own smoke-house
- Salad with Smoked Turkey, Vegetables and Kenyan Beans 190 g | 670 ✂
- Quinoa with Pumpkin, Greens, Goat Cheese and Pecan Nut 225 g | 750 ✂
- Georgian Salad with Bryndza Cheese and Walnut Dressing 235 g | 650 ✂

BREAD

- Central Asian Tandoor-Baked Flatbread with Kakhetian Butter 120/20 g | 210
- Borodino Bread with Anchovy Butter 200/30 g | 320
- Rye Flatbread from Tandoor with Homemade Butter with Svanetian Salt & Spices 100/20 g | 210
- Homemade Sourdough Bread and Butter 240/20 g | 320

DESSERTS

- Our Special Honey Cake Medovik with Walnuts 150 g | 450 ✂
- San Sebastian Cheesecake 120/15 g | 550 ✂
served with seasonal berries tartare
- Napoleon Cake with Lingonberry Jam 130 g | 550
- Homemade Apple Puff Pastry Pie 180/70 g | 650
served with a scoop of vanilla ice cream
- Meringue with Seasonal Berries and Cream 90/40 g | 550 ✂
served with a scoop of berry ice cream
- Homemade chocolate truffle 20 g | 150 ✂
orange and cinnamon / earl grey and cardamom / coffee
- Macaron 25 g | 150 ✂
- Ice Cream 70 g | 220 🌿
- Sorbet 70 g | 220 ✂

✂ 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
Allyona Dolgusheva

CAUCASIAN AND CENTRAL ASIAN CUISINE

- Eggplant with Walnuts 170 g | 680 ✂
- Dolma 180/40/6 g | 750 ✂
served with mint-yogurt sauce
- Uzbek Lamb Pilaf with Salad Achik-chuk 350/100 g | 950 ✂
- Megruli Khachapuri 390 g | 750
- Adjarian Khachapuri 360 g | 750

DUMPLINGS

- Homemade Pelmeni with Sour Cream, Broth and Butter 320/40 g | 650 🌿
- Vareniki Stuffed with Potatoes and Mushrooms / Cottage Cheese 220/40 g | 570
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 | 730
- Benua Burger Gluten-Free with Marbled Beef Patty and Potato Wedges 320/100/30 g | 750 ✂
- Confit Duck Leg with Champignon Sauce, Cabbage and Cumin 200/120/40 g | 1450 ✂
- Skirt Steak with Potatoes au Gratin 150/100/30 r | 1550 ✂
- Striploin Steak 230/40 g | 2450 ✂
- Chicken Kebab 230/40/40 g | 850 🌿
- Pork Kebab 230/40/40 g | 850 🌿
- Chicken Lyulya Kebab 180/70/40 g | 850 🌿
- Lamb Lyulya Kebab 140/60/40 g | 950 🌿
- Spicy Skirt Steak Kebab 170/40/30 g | 1450 🌿
- Pork Rib BBQ with Pickled Red Cabbage 270/50 g | 850 ✂
- Beef Tartare with Ranch Sauce and Potato Pie 120 g | 750 ✂
- Grilled Lamb Ribs with pickled onions and tomato sauce 350/40/40 g | 2250 ✂
served from Thursday to Sunday

SMOKER GRILL

- Pork Belly with BBQ Sauce, Red Cabbage and Potato Wedges 150/100/50/30/30 g | 1150 ✂
- Soft Smoked Chicken with Couscous and Pear Curry 220/90/40 g | 1050
- smoked macerel with Grilled Lemon, Chimichurri Sauce and Cucumber Relish 400/140/50 g | 1650 ✂
a dish for two

SIDE DISHES

- Grilled Vegetables with Pesto Sauce 200 g | 470 ✂
- Grilled Corn 300 g | 390 ✂
- Grilled Spitz Cabbage with Truffle Sauce 180/40/30 g | 470 ✂
- Potato Wedges 150 g | 320 ✂
- Mashed Potatoes 150 g | 320 ✂
- French Fries 100/30 g | 320
- Buckwheat Baked with Parmesan 190 g | 420 ✂





KIDS MENU FROM BENUARIKS

Fresh Tomatoes and Cucumbers Salad
with Olive Oil or Sour Cream 140/20 r | 390 ✂

Meatball Soup 300 g | 390

Homemade Pasta with Cheese from Mom Eva 120 g | 420 🌱

Chicken Croquettes with Mashed Potatoes /
French Fries / Pasta 80/80/15 g | 570

Gluten-Free Chicken Croquettes with Mashed Potatoes /
Pasta 80/80/15 g | 570 ✂



Turkey Nuggets with French Fries 80/70/15 g | 570

Delicious Fried Cottage Cheese Patties
with Homemade Jam and Sour Cream 150/30/30 g | 490 🌱

Nutella Pancakes from Dad Alex 100/20 g | 390

Milkshake from Mousy Elephant Unia 220 g | 280
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.



You can
buy the books
in our
Benua Store



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 Benois, 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. Benois' summer house creates a very special atmosphere.

More details



MENU
2025

NEW YEAR'S SPECIALS

✂ Dressed herring · 450

✂ Mimosa salad with tuna · 550

Puff pastry pie with salmon and spinach · 1100
served with cream sauce and red caviar

🌿 **Julienne with chicken and champignons · 650**

✂ **Creamy pumpkin soup with coconut milk
and kaffir lime leaves · 510**

✂ **Duck breast with potato gratin
and pear tartare · 950**

✂ **Porchetta with stewed cabbage · 1150**

**Paccheri with salsiccia, mushrooms,
and truffle sauce · 890**

FOR DESSERT

✂ **Pine Cone · 450**
«Kartoshka» cake with boiled condensed milk cream

✂ **New Year's Ball · 550**
vanilla ganache with cherry-raspberry marmalade

✂ **Tsvetaevsky pie · 450**

DRINKS

Hot tea-based beverage · 700 ml · 720
n/a · apricot - peach

Raspberry mulled wine · 300 ml · 750

Cremant de Bordeaux, Dulong · 125 ml · 900
France, Bordeaux

Codorniu Zero · 125 ml · 700
Spain, Catalonia

🌿 we can cook these dishes
without gluten

✂ gluten-free dish

