

# . 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 ⚡



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

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

**Eggplant Caviar** 250/120 g | 850 ⚡  
served with central asian tandoor-baked flatbread

**Homemade Meat Delicacies:**  
**Smokehouse Duck** 60 g | 350 ⚡  
**Smokehouse Turkey** 60 g | 350 ⚡  
**Homemade Roast Beef** 60 g | 390 ⚡

**Vegetable Platter** 500 g | 860 ⚡  
tomatoes, cucumbers, radish, celery, paprika, yogurt sauce

**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 ⚡

## SOUP

**Homemade Noodle Chicken Soup** 350 g | 490 ⚡

**Cream of Mushroom Soup** 250 g | 550 ⚡

**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 | 850 ⚡  
served with homemade tartine bread and aioli

**Kharcho (Georgian Spicy Beef Stew)** 330 g | 650 ⚡

**Lagman** 450/20 g | 650

## BREAD

**Central Asian Tandoor-Baked Flatbread with Kakhetian Butter** 120/20 g | 210

**Rye Flatbread from Tandoor with Homemade Butter with Svanetian Salt & Spices** 100/20 g | 210

**Borodino Bread with Anchovy Butter** 200/30 g | 320

**Homemade Sourdough Bread and Butter** 240/20 g | 320

**Grissini** 50 g | 250

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

**Focaccia** 180 g | 350

## 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  
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 | 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

**Benu Burger with Marbled Beef Patty and French Fries** 320/100/30 g | 730

**Benu 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

## SM



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



**KIDS MENU  
FROM BENUARIKS**

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

Meatball Soup 300 г | 390

Homemade Pasta with Cheese from Mom Eva 120 г | 420 ₽

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

Gluten-Free Chicken Croquettes with Mashed Potatoes / Pasta 80/80/15 г | 570 ₽

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

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

Nutella Pancakes from Dad Alex 100/20 г | 390

Milkshake from Mousy Elephant Unya 220 г | 280  
vanilla / strawberry / chocolate

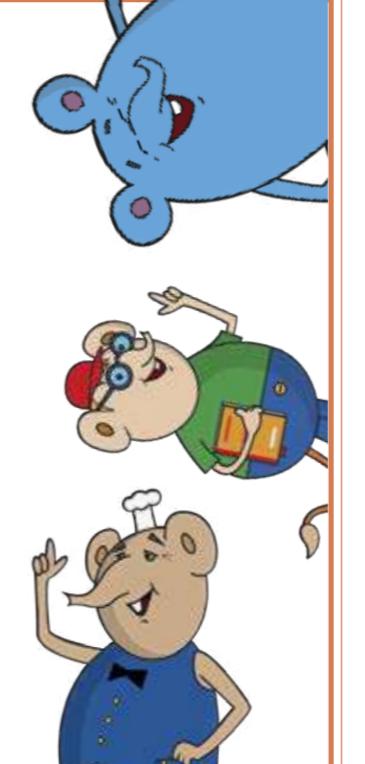
**Hello, friend!**

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

