. 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

Dumplingswith 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 | **270**

Cappuccino 200 ml | **330**

Latte 350 ml | **390**

Flat white 180 ml | **350**

Iced Coffee 350 ml | **450**

Alternative Milk 80 ml | **100**

Zuegg 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**
Magical forest / Buckwheat / Herbal / «Ivan-Tea»

BREAKFAST AT THE BENUA SHOP

Daily, 9:00 a.m. – 1:00 p.m.

-10% 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.



Saint Petersburg Social Organization EMILIA

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

Ferma Benua was the first restaurant in Russia to receive the Gluten-Free Cuisine Certificate. All gluten-free dishes are prepared in a dedicated kitchen.

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 | **690**
served with brioche bun and seasonal chutney

Eggplant Caviar 250/120 g | **890**
served with central asian tandoor-baked flatbread

Homemade Meat Delicacies:
Smokehouse Duck 60 g | **550**
Smokehouse Turkey 60 g | **470**

Russian-Style Herring with Château Potatoes and Pickled Onion 120/100/30 g | **710**

Vegetable Platter 500 g | **1070**
tomatoes, cucumbers, radish, celery, paprika, yogurt sauce

Pickles 470 g | **1150**
Pickled pattypan squash, cherry tomatoes, sauerkraut, lightly salted cucumbers, pickled red onion, wild garlic

Savoy Cabbage Rolls with Chicken and Tomato Sauce 140/60 g | **790**

Puff Pastry Pie with Duck Rillettes and Cabbage 210/30 g | **890**
served with creamy pepper sauce

Chicken Kyiv 120/120/45 g | **1150**
served with mashed potatoes, marinated cherry tomatoes, cilantro

Braised Beef with Truffle Mashed Potatoes and Roasted Carrots 410 g | **2150**

Beef Stroganoff and Mashed Potatoes 290 g | **1190**

SALAD

Caesar Salad with Chicken / Shrimps 175 g | **910 / 1050**

Green Salad with Avocado, Broccoli and Fennel 190 g | **810**

Sicilian Style Citrus Salad with Shrimps and Avocado 215 g | **1150**

Olivier Salad with Smoked Chicken 230 g | **690**
we smoke-dry the chicken on apple-tree chips at own smoke-house

Vegetable Salad with Olive Oil or Sour Cream 230/25 g | **650**
tomatoes, cucumbers, radishes, red onion, fresh herbs

Salad with Smoked Turkey, Fresh Vegetables and Kenyan Beans 190 g | **850**

Quinoa with Pumpkin, Mixed Greens, Goat Cheese and Pecanss 225 g | **950**

Georgian salad with walnuts 215 g | **790**

SOUP

Homemade Noodle Chicken Soup 350 g | **550**

Cream of Mushroom Soup 250 g | **590**

Ukrainian Borsch 350/40/20/5 g | **690**
served with homemade borodino bread and lard

Solyanka with Smoked Meat 350 g | **690**

Marseille Seafood Soup 340/80/20 g | **980**
served with homemade tartine bread and aioli

Kharcho (Georgian Spicy Beef Stew) 330 g | **790**

Lagman 450/20 g | **850**

BREAD

Central Asian Tandoor-Baked Flatbread with Kakhetian Butter 120/20 g | **270**

Rye Flatbread from Tandoor with Homemade Butter with Svanetian Salt & Spices 100/20 g | **270**

Borodino Bread with Anchovy Butter 200/30 g | **350**

Homemade Sourdough Bread and Butter 240/20 g | **350**

Grissini 50 g | **370**

Gluten-free Bread Basket and Butter 170/20 g | **350**

Focaccia with Pesto Sauce 180 g | **370**

DESSERTS

Our Special Honey Cake Medovik with Walnuts 100 g | **670**

Napoleon Cake with Lingonberry Jam 130 g | **610**

San Sebastian Cheesecake 100/15 g | **670**
served with seasonal berries tartare

Homemade Apple Puff Pastry Pie 180/50 g | **870**
served with a scoop of vanilla ice cream

Homemade Strawberry Sour Cream Cake 150 g | **650**

Macaron 25 g | **200**

Chocolate Moelleux Cake with Chocolate Mousse 110 g | **750**

Homemade chocolate truffle 20 g | **200**
orange and cinnamon / coffee / earl grey and cardamom /

Ice Cream / Sorbet 50 g | **290**

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
Wi-Fi: free_Benua
fermabenua.ru

Chef
Evgeny Volkov
Manager
Alyona Dolgusheva

ITALIAN CUISINE

Mixed Italian Olives 80 g | **610**

Italian Charcuterie Platter 120/14 g | **1250**
Coppa, Salame di Milano, Salame Napoli, Mortadella, Prosciutto Cotto

Cheese Platter 120/20/10 g | **1250**

Lightly Salted Salmon Carpaccio 80/45/10/20 g | **1210**

HOMEMADE PASTA AND RISOTTO

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

Spaghetti Carbonara 290 g | **940**
with gluten / gluten-free

Spaghetti Bolognese 330 g | **940**
with gluten / gluten-free

Seafood Spaghetti 400 g | **1690**

Duck Ravioli with Pepper Sauce 235 g | **950**

Porcini Mushroom Risotto 290 g | **1290**

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 | **790 / 890**
with gluten / gluten-free

Vegetariana 430 g | **890 / 990**
with gluten / gluten-free

Pepperoni 400 g | **950 / 1050**
with gluten / gluten-free

Ham and Mushroom 425 g | **950 / 1050**
with gluten / gluten-free

Braised Pear with Gorgonzola 390 g | **950 / 1050**
with gluten / gluten-free

Four Cheese 350 g | **950 / 1050**
with gluten / gluten-free

Smoked Duck Breast Pizza with Onion and Fig Jam 420 g | **1050 / 1150**
with gluten / gluten-free

We would be glad to add these toppings to your pizza:
Arugula 15 g | 250
Parma Ham 50 g | 470
Tomatoes 50 g | 250
Mozzarella 60 g | 270
Champignons 60 g | 250

FISH

Pike Perch and Venere (Black) Rice 120/100/30 g | **1150**

Lightly Smoked Trout Fillet with Zucchini 130/90/30 g | **1290**

Cod fillet with carrot puree and baked carrots 100/100 г | **1150**

Grilled Squid with Cauliflower and Tomato Salsa 80/90 g | **950**

Salmon Kebab 130/40/30 g | **1790**
served with tartar sauce

Calorie chart

Favorite meals for delivery

CAUCASIAN AND CENTRAL ASIAN CUISINE

Eggplant with Walnuts 170 g | **790**

Dolma with Pork, Beef, and Lamb 180/40/6 g | **890**
served with mint-yogurt sauce

Uzbek Lamb Pilaf with Salad Achik-chuk 350/100 g | **1290**

Megruli Khachapuri 390 g | **910**

Adjarian Khachapuri 360 g | **910**

DUMPLINGS

Homemade Pelmeni with Sour Cream, Broth and Butter 320/40 g | **890**

Vareniki Stuffed with Potatoes and Mushrooms / Cottage Cheese 220/40 g | **690**
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 | **970**

Benua Burger Gluten-Free with Marbled Beef Patty and Potato Wedges 320/100/30 g | **970**

BBQ Pork Rib Burger with Smoked Potatoes 320/100/30 g | **970**

Confit Duck Leg with Champignon Sauce, Cabbage and Cumin 200/120/40 g | **1550**

Skirt Steak with Potatoes au Gratin 150/100/30 г | **1690**

Striploin Steak 230/40 g | **2850**

Chicken Kebab 230/40/40 g | **920**

Pork Kebab 230/40/40 g | **920**

Chicken Lyulya Kebab 180/70/40 g | **910**

Lamb Lyulya Kebab 140/60/40 g | **1150**

Spicy Skirt Steak Kebab 170/40/30 g | **1650**

Pork Rib BBQ with Roasted Chateau Potatoes 270/50 g | **970**

Beef Tartare 120 g | **890**

SMOKER GRILL

Pork Belly with BBQ Sauce, Red Cabbage Salad and Potato Wedges 150/100/50/30/30 g | **1250**

Smoked Mackerel with Grilled Lemon, with Stewed Leeks and Cucumber Relish 400/140/50 g | **1750**
a dish for two

SIDE DISHES

Grilled Vegetables with Pesto Sauce 200 g | **490**

Potato Wedges 200 g | **370**

Mashed Potatoes 150 g | **370**

French Fries 100/30 g | **370**

Buckwheat with Parmesan 190 g | **490**



A COUNTRY RESTAURANT IN A CITY WITH A RICH HISTORY

KIDS MENU FROM BENUARIKS

Fresh Tomatoes and Cucumbers Salad with Olive Oil or Sour Cream 140/20 г | **410**

Meatball Soup 300 g | **450**

Homemade Pasta with Cheese from Mom Eva 120 g | **450**

Chicken Cutlets with Mashed Potatoes / French Fries / Pasta 80/80/15 g | **590**

Gluten-Free Chicken Cutlets with Mashed Potatoes / Pasta 80/80/15 g | **590**

Turkey Nuggets with French Fries 80/70/15 g | **590**

Delicious Fried Cottage Cheese Patties with Homemade Jam and Sour Cream 150/30/30 g | **510**

Pancakes with Topping 100/20 g | **410**
nutella / sweetened condensed milk / honey / homemade jam / sour cream

Milkshake from Mousy Elephant Unia 220 g | **390**
vanilla / strawberry / chocolate

Hello, friend!
Do you know the Benuariks' secret language? Not yet?
Then come and learn it!
In our new book, we'll be speaking lots of SEYAZ –
you're going to love it!

Play every day and win prizes!

You can buy the books at our gift shop



Coming soon!



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

AIKI TERRASA IS A PANORAMIC BISTRO ON THE PETROGRADSKAYA SIDE FEATURING CONTEMPORARY ART EXHIBITIONS.

With views over the Neva River, an open terrace, a modern menu, minimalistic design, and breathtaking sunsets — every detail here is thoughtfully curated.

We invite you to host your special event with an unforgettable view: we will take care of everything — from the menu to music and decor. The space is perfect for banquets of up to 30 guests and standing receptions for up to 70 guests.

Table reservations and event planning:

+7 (812) 209-10-80

Address: Aptekarskaya Embankment, 18, Building 1

More details



A detailed version of the menu listing the full ingredients of each dish, certified by the head of the establishment, is available upon request.



ФЕРМА БЕНУА
ресторан

MENU
2026

SEASONAL MENU

Hummus with roasted pumpkin and cilantro · 180 g · **620**
served with tandoor flatbread or gluten-free bread

Salad with fresh persimmon, bulgur and fried halloumi · 190 g · **790**

Pizza with persimmon and coppa · 360 g · **950 / 1050**
regular / gluten-free

Creamy pumpkin soup with prawns · 380/40 g · **720**
served with pumpkin brioche or gluten-free bread

Grilled pumpkin steak with wilted spinach and ricotta and roasted garlic cream · 250 g · **690**

Pumpkin khinkali · 3 pieces · 340 g · **630**
served with yogurt and tarragon sauce

Slow-braised beef cheek with pumpkin millet · 310 g · **1850**

DESSERTS

Pumpkin crème brûlée · 130 g · **590**

Persimmon pie with sour cream filling · 115/20 g · **610**
served with a scoop of halva ice cream

gluten-free

can be made gluten-free