

. 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 | 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»

ITALIAN CUISINE

Green Sicilian Olives 80 g | 550

Italian Platter 120/14 g | 1150
Coppa, Salame di Milano, Salame Napoli, Mortadella, Prosciutto Cotto

Cheese Platter 120/20/10 g | 1150

Lightly Salted Salmon Carpaccio 80/45/10/20 g | 1150

HOMEMADE PASTA AND RISOTTO

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

Spaghetti Carbonara 290 g | 890 / 910
with gluten / gluten-free

Spaghetti Bolognese 330 g | 890 / 910
with gluten / gluten-free

Seafood Spaghetti 400 g | 1650

Duck Ravioli with Pepper Sauce 235 g | 910

Porcini Mushroom Risotto 350 g | 1250

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 | 690 / 790
with gluten / gluten-free

Vegetariana 430 g | 790 / 890
with gluten / gluten-free

Pepperoni 400 g | 890 / 990
with gluten / gluten-free

Ham and Mushroom 425 g | 890 / 990
with gluten / gluten-free

Braised Pear with Gorgonzola 390 g | 890 / 990
with gluten / gluten-free

Four Cheese 350 g | 890 / 990
with gluten / gluten-free

Smoked Duck Breast 420 g | 950 / 1050
with gluten / gluten-free

FISH

Pike Perch and Venere (Black) Rice 120/100/30 g | 1070

Soft Smoked Trout Rillet with Zucchini 130/90/30 g | 1250

Cod fillet with carrot puree and baked carrots 100/100 r | 1050

Grilled Squid with Cauliflower and Tomato Salsa 100/90 g | 890

Salmon Kebab 130/40/30 g | 1650
served with tartar sauce

BREAKFASTS

every day 9:00 a.m. — 13:00 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.



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 | 650
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 | 450

Smokehouse Turkey 60 g | 400

Herring à la Russe Served with Potato and Pickled Onion 120/100/30 g | 650

Vegetable Platter 500 g | 990
tomatoes, cucumbers, radish, celery, paprika, yogurt sauce

Pickles 470 g | 990
squash, cherry tomatoes, sauerkraut, lightly salted cucumbers, red onion, wild cherry

Cabbage Rolls with Chicken and Tomato Sauce 140/60 g | 750

Cake with Duck Rillettes and Cabbage 210/30 g | 850
served with creamy pepper sauce

Chicken Kyiv 120/120/45 g | 950
served with mashed potatoes, marinated cherry tomatoes, cilantro

Braised Beef with Truffle Mashed Potatoes and Roasted Carrots 450 g | 2100

Beef Stroganoff and Mashed Potatoes 200/150/20 g | 1150

SALAD

Caesar Salad with Chicken / Shrimps 175 g | 830 / 950

Green Salad with Avocado, Broccoli, Fennel, and Honey & Citrus Dressing 170 g | 750

Sicilian Style Citrus Salad with Shrimps and Avocado 215 g | 1050

Olivier Salad with Smoked Chicken 230 g | 650
we smoke-dry the chicken on apple-tree chips at own smoke-house

Vegetable Salad with Olive Oil or Sour Cream 230/25 g | 590
tomatoes, cucumbers, radishes, red onion, fresh herbs

Salad with Smoked Turkey, Vegetables and Kenyan Beans 190 g | 750

Quinoa with Pumpkin, Greens, Goat Cheese and Pecan Nut 225 g | 890

Georgian salad with walnuts 215 g | 690

SOUP

Homemade Noodle Chicken Soup 350 g | 490

Cream of Mushroom Soup 250 g | 550

Ukrainian Borsch 350/40/20/5 g | 650
served with homemade borodino bread and lard

Solyanka with Smoked Meat 350 g | 650

Marseille Seafood Soup 340/80/20 g | 950
served with homemade tartine bread and aioli

Kharcho (Georgian Spicy Beef Stew) 330 g | 750

Lagman 450/20 g | 790

BREAD

Central Asian Tandoor-Baked Flatbread with Kakhetian Butter 120/20 g | 250

Rye Flatbread from Tandoor with Homemade Butter with Svanetian Salt & Spices 100/20 g | 250

Borodino Bread with Anchovy Butter 200/30 g | 320

Homemade Sourdough Bread and Butter 240/20 g | 320

DESSERTS

Our Special Honey Cake Medovik with Walnuts 100 g | 650

Napoleon Cake with Lingonberry Jam 130 g | 550

San Sebastian Cheesecake 100/15 g | 650
served with seasonal berries tartare

Homemade Apple Puff Pastry Pie 180/70 g | 850
served with a scoop of vanilla ice cream

Carrot cake with almond-coconut custard 180 g | 450

Tsvetayevsky Pie 140 g | 550

Macaron 25 g | 200

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

Ice Cream / Sorbet 70 g | 250

CAUCASIAN AND CENTRAL ASIAN CUISINE

Eggplant with Walnuts 170 g | 750

Dolma with Pork, Beef, and Lamb 180/40/6 g | 850
served with mint-yogurt sauce

Uzbek Lamb Pilaf with Salad Achik-chuk 350/100 g | 1150

Megruli Khachapuri 390 g | 850

Adjarian Khachapuri 360 g | 850

DUMPLINGS

Homemade Pelmeni with Sour Cream, Broth and Butter 320/40 g | 850

Vareniki Stuffed with Potatoes and Mushrooms / Cottage Cheese 220/40 g | 650
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 | 850

Benua Burger Gluten-Free with Marbled Beef Patty and Potato Wedges 320/100/30 g | 900

BBQ Pork Rib Burger and Potato Wedges 320/100/30 g | 900

Confit Duck Leg with Champignon Sauce, Cabbage and Cumin 200/120/40 g | 1450

Skirt Steak with Potatoes au Gratin 150/100/30 r | 1650

Striploin Steak 230/40 g | 2650

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 | 1050

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

Pork Rib BBQ with Roasted Chateau Potatoes 270/50 g | 850

Beef Tartare with Ranch Sauce and Potato Pie 120 g | 790

SMOKER GRILL

Pork Belly with BBQ Sauce, Red Cabbage and Potato Wedges 150/100/50/30/30 g | 1150

Smoked Mackerel with Grilled Lemon, with Stewed Leeks and Cucumber Relish 400/140/50 g | 1650
a dish for two

SIDE DISHES

Grilled Vegetables with Pesto Sauce 200 g | 470

Potato Wedges 150 g | 320

Mashed Potatoes 150 g | 320

French Fries 100/30 g | 320

Buckwheat Baked with Parmesan 190 g | 470



Calorie chart



Favorite meals for delivery

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





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

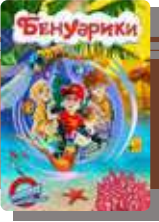
Delicious Fried Cottage Cheese Patties
with Homemade Jam and Sour Cream 150/30/30 g | 490 🌿

Pancakes with Topping 100/20 g | 390
nutella / sweetened condensed milk / honey / homemade jam / sour cream

Milkshake from Mousy Elephant Unia 220 g | 350
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

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, 18/1



More details



MENU

2026



SUMMER MENU

 **Burrata with seasonal berries and pink tomatoes • 920**

**Tuna tataki with avocado tartare
and orange sauce • 910**

 **Salad with roast beef, sun-dried tomatoes
and roasted potatoes • 980**

Kvass okroshka with smoked turkey • 690

 **Cold borscht with smoked duck breast • 690**

Chicken shawarma in pita • 850
served with mint-yogurt sauce



DESSERT

 **Pavlova with seasonal berry tartare
and ryazhenka cream • 610**
served with a scoop of berry sorbet

Limoncello baba with verbena cream • 690
served with a shot of homemade Limoncello



BEVERAGES

Bumble coffee • 200 ml • 550

Lemonade cherry-ginger-mint • 1 l • 950

Ruby Gin Fizz NA • 190 ml • 650
non-alcoholic gin, red peach cordial, lime juice, lemon juice,
sugar, foam

Ruby Gin Fizz • 190 ml • 750
gin, red peach cordial, lime juice, lemon juice, peach liqueur,
sugar, foam

Pear Bellini • 200 ml • 750
sparkling wine, pear purée, elderflower syrup, lemon juice

NuOnce. Syrah. Lefkadia Valley • 750 ml • 5100
Krasnodarskiy kray, Russia



 **Fig carpaccio with Parma ham
and Gorgonzola cream | 890**

Bruschetta with figs and Brie | 790

 **Duck breast salad with caramelized figs
and sun-dried tomatoes | 910**

 **Chicken liver with caramelized figs, arugula
and Taleggio sauce | 980**

 **Pizza with Fresh Figs and Bacon | 1050 / 1150**
contains gluten / gluten-free

PANTRY

 **Jar of fresh fig and walnut jam 210 g | 690**



can be made
gluten-free



gluten-free
dish