

. 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.



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 ✂

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

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 ✂

DESSERTS



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.

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

Grissini 50 g | 350

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

Focaccia with Pesto Sauce 180 g | 350

Macaron 25 g | 200 ✂

Homemade chocolate truffle 20 g | 200 ✂

orange and cinnamon / coffee / earl grey and cardamom /

Ice Cream / Sorbet 70 g | 250 🌱

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Chef Evgeny Volkov Manager Alyona Dolgusheva

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 ✂

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

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

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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.

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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







**A COUNTRY
RESTAURANT
IN A CITY WITH
A RICH HISTORY**



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


This leaflet is a promotional material. The officially approved menu with detailed information, certified by the signature and seal of the company, is provided at the first request of the guest.



SUMMER MENU

 **Burrata with strawberries and pink tomatoes • 850**

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

 **Salad with roast beef, sun-dried tomatoes
and roasted potatoes • 910**


Kvass okroshka with smoked turkey • 550

 **Cold borscht with smoked duck breast • 590**

Chicken shawarma in pita • 810
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 • 450

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