

every day
9:00 a.m. – 13:00 p.m.

BREAKFASTS

✂️ **Oatmeal with dried fruits** 200/30 g | **350**
can be cooked on milk or water

**Coconut milk millet porridge with baked pumpkin
and pumpkin seeds** 250/20/5 g | **390**

✂️ **Coconut milk rice porridge
with home-made seasonal berry jam** 250/60 g | **410**

✂️ **Cottage cheese casserole with cream cheese
and home-made seasonal berry jam** 210 g | **420**

🌾 **Fried cottage cheese patties with sour cream
and home-made seasonal berry jam** 150/30/30 g | **450**

🌾 **Healthy-breakfast** 250 g | **550**
egg, cold smoked trout, avocado, tomato, arugula

🌾 **English breakfast** 325 g | **680**
2 eggs, bacon, vienna sausage, tomato, beans, green lettuce,
home-made tartine bread

Bulgur with sun-dried tomatoes and stracciatella 190 g | **440**

✂️ **Green buckwheat with avocado, pesto sauce
and poached egg** 160/40/45 g | **450**

🌾 **Rye-bread toast with 1/2 avocado, cream cheese
and cold smoked trout** 190 g | **620**

🌾 **Tartine toast with guacamole, stracciatella
and sun-dried tomatoes** 155 g | **520**

✂️ **Hash Browns**
• with sour cream 170/30 g | **430**
• with cold smoked trout, pike caviar and sour cream 240 g | **680**

🌾 **Two scrambled eggs with 1/2 avocado
and langoustines** 225 g | **720**

🌾 **Shakshouka with home-made tartine bread** 230/60 g | **450**

**Brioche bun benedict with cold smoked trout, avocado,
spinach and hollandaise sauce** 220 g | **640**

🌾 **Omelet with two eggs, ricotta cheese,
mortadella sausage and tartine-bread** 190 g | **390**

🌾 **Two-Egg Omelet / Scramble /
Fried Eggs** 100/15/10 g | **290**
served with tartine bread and green lettuce

YOU CAN ADD:

Dried Fruits 30 g | **100**

 **Bacon** 30 g | **150**

 **Cold smoked trout** 25 g | **250**

 **Prosciutto Cotto** 20 g | **150**

 **1/2 of Avocado** 60 g | **250**

 **Tomatoes** 50 g | **150**

DRINKS

Yoga Juice 0,2l | **340**

apple / orange / tomato

Fresh Juice 0,25l | **450**

orange / grapefruit / carrot / celery / apple

Espresso / Americano 0,03/0,18l | **240**

Cappuccino 0,2l | **290**

Latte 0,35l | **340**

Flat white 0,18l | **330**

Iced Coffee 0,35l | **340**

Alternative Milk to Your Coffee 0,08l | **80**

Red Tea 0,7l | **540**

Assam / Earl Grey


Green Tea 0,7l | **540**

Japanese Sencha / Jasmine Bai Hao / Milk Oolong

Tea Drink 0,7l | **540**

Mango and Yogurt / Buckwheat / Herbal / «Ivan-Tea»

 Gluten-free dishes

 We can cook these dishes without gluten

ITALIAN CUISINE

Green Sicilian Olives 80 g | 390 ✂

Italian Platter 120/14 g | 970 🌿

Coppa, Salame di Milano, Salame Napoli, Mortadella, Prosciutto Cotto

Cheese Platter 120/20/10 g | 1020 ✂

Trout Carpaccio 150 g | 970 🌿

HOMEMADE PASTA AND RISOTTO

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

Spaghetti Carbonara 290 g | 720 / 740 🌿

with gluten / gluten-free

Spaghetti Bolognese 330 g | 720 / 740 🌿

with gluten / gluten-free

Macaroncini Siciliana 365 g | 720 / 740 🌿

with gluten / gluten-free

Seafood Spaghetti 450 g | 1350 ✂

Duck Ravioli with Pepper Sauce 235 g | 720

Porcini Mushroom Risotto 350 g | 950 ✂

WOOD-FIRED PIZZA

We make the dough from **MOLINO GRASSI** original Italian soft wheat flour, let the dough proof for 48 hours and bake 30 cm pizza in the **MORELLO FORNI** wood-fired oven

Margherita 350 g | 590 / 630 🌿

with gluten / gluten-free

Vegetariana 430 g | 690 / 730 🌿

with gluten / gluten-free

Pepperoni 400 g | 740 / 780 🌿

with gluten / gluten-free

Ricotta and Coppa 400 g | 740 / 780 🌿

with gluten / gluten-free

Ham and Mushroom 425 g | 740 / 780 🌿

with gluten / gluten-free

Four Cheese 350 g | 780 / 820 🌿

with gluten / gluten-free

Smoked Duck Breast 420 g | 910 / 950 🌿

with gluten / gluten-free

FISH

Flounder Fillet with Spinach and Tomatoes 100/100/30 g | 860 ✂

Pike Perch and Venere (Black) Rice 120/100/30 g | 910 ✂

Soft Smoked Trout Rillet with Zucchini 130/90/30 g | 1050 ✂

Halibut with Cooked Romaine and Pink Tomatoes 200 g | 1450 ✂

Trout Kebab 130/40/30 g | 1350 🌿



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.



AT THE FARM

FOLLOWING THE RECIPES OF THE BENUA FAMILY IN OUR INTERPRETATION

Homemade Duck Pâté 120/60/25 g | 540 🌿

served with brioche bun and seasonal chutney

Cake with Duck Rillettes and Cabbage 210/30 g | 670

served with creamy pepper sauce

Eggplant Caviar 250/120 g | 690 🌿

served with central asian tandoor-baked flatbread

Vegetable Platter 500 g | 810 ✂

tomatoes, cucumbers, radishes, fresh herbs

Homemade meat delicacies:

Smokehouse Duck 60 g | 320 ✂

Smokehouse Turkey 60 g | 320 ✂

Homemade Roast Beef 60 g | 390 ✂

Herring à la Russe Served with Potato and Onion 120/100/30 g | 470 🌿

Pickles 470 g | 690 ✂

squash, cherry tomatoes, sauerkraut, lightly salted cucumbers, red onion, wild cherry

Beef Stroganoff and Mashed Potatoes 200/150/20 g | 960 ✂

Braised Beef with Cauliflower Puree, Grilled Romaine Lettuce and Confit Onion 270/130 g | 1450 ✂

SALAD

Caesar Salad with Chicken / Langoustines 175 g | 630 / 790 🌿

Green Salad with Avocado, Broccoli, Fennel, and Honey & Citrus Dressing 170 g | 640 ✂

Sicilian Style Citrus Salad with Langoustines and Avocado 215 g | 890 ✂

Vegetable Salad with Olive Oil or Sour Cream 230/25 g | 480 ✂

tomatoes, cucumbers, radishes, red onion, fresh herbs

Olivier Salad with Smoked Chicken 230 g | 460 ✂

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 | 710 ✂

Georgian Salad with Bryndza Cheese and Walnut Dressing 235 g | 590 ✂

BREAD

Central Asian Tandoor-Baked Flatbread 120 g | 150

Rye Flatbread from Tandoor with Homemade Butter with Svanetian Salt & Spices 100/20 g | 170

Grissini 50 g | 200

Homemade Sourdough Bread and Butter 240/20 g | 320

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

Focaccia 180 g | 350

DESSERTS

Our Special Honey Cake Medovik 140 g | 450 ✂

Homemade Strawberry Sour Cream Cake 185 g | 470 ✂

San Sebastian Cheesecake 120/15 g | 420 ✂

served with seasonal berries tartare

Lemon Tart with Meringue 100 g | 420 ✂

Rum Baba with Cherry-Lingonberry Marmalade and Goat Milk Cream 150 g | 450

Chocolate Dessert with Buckwheat Popcorn, Chocolate Caramel and Hazelnut Praline 110 g | 420 ✂

Napoleon Cake with Lingonberry Jam 130 g | 420

Ice Cream 70 g | 220 🌿

Sorbet 70 g | 220 ✂



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.

CAUCASIAN AND CENTRAL ASIAN CUISINE

Eggplant with Walnuts 170 g | 640 ✂

Dolma 180/40/6 g | 680 ✂

Uzbek Lamb Pilaf with Salad Achik-chuk 350/100 g | 910 ✂

Megruli Khachapuri 390 g | 690

Adjarian Khachapuri 360 g | 690

DUMPLINGS

Homemade Pelmeni with Sour Cream, Broth and Butter 320/40 g | 620 🌿

Vareniki Stuffed with Potatoes and Mushrooms / Cottage Cheese 220/40 g | 550

served with sour cream

Pork & Beef / Lamb Khinkali minimum 3 per order 90 g | 160 per 1 piece

MEAT

Benua Burger with Marbled Beef Patty and French Fries 320/100/30 g | 690

Benua Burger Gluten-Free with Marbled Beef Patty and Potato Wedges 320/100/30 g | 710 ✂

Pork Ribs BBQ Fillet Burger with Smoked Potato 250/100/40 g | 710 🌿

Confit Duck Leg with Champignon Sauce, Cabbage and Cumin 200/120/40 g | 1250 ✂

Skirt Steak with Potatoes au Gratin 150/100/30 g | 1450 ✂

Striploin Steak 230/40 g | 2350 ✂

Chicken Kebab 230/40/40 g | 740 🌿

Pork Kebab 230/40/40 g | 790 🌿

Lamb Lyulya Kebab 140/60/40 g | 860 🌿

Spicy Skirt Steak Kebab 170/40/30 g | 1080 🌿

Pork Rib BBQ with Pickled Red Cabbage 270/50 g | 760 ✂

Beef Tartare 120 g | 680 ✂

SMOKER GRILL

Pork Belly with BBQ Sauce, Red Cabbage and Potato Wedges 150/100/50/30/30 g | 960 ✂

Soft Smoked Chicken with Couscous and Pear Curry 220/90/40 g | 950

SIDE DISHES

Grilled Vegetables 200 g | 470 ✂

Grilled Corn 300 g | 390 ✂

Potato Wedges 150 g | 320 ✂

Mashed Potatoes 150 g | 320 ✂

French Fries 100/30 g | 320

Buckwheat Baked with Parmesan 190 g | 420 ✂

✂ 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



KIDS MENU FROM BENUARIKS

Fresh Tomatoes and Cucumbers Salad
with Olive Oil or Sour Cream 200/20 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 120/110/40 g | 510

Gluten-Free Chicken Croquettes with Mashed Potatoes /
Pasta 120/110/40 g | 510 ✂

Turkey Nuggets with French Fries 110/100/30 g | 510




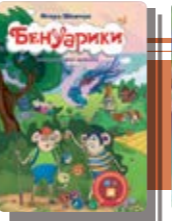
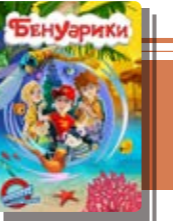
Delicious Fried Cottage Cheese Patties
with Homemade Blueberry Jam and Sour Cream 150/30/30 g | 450 🌿

Nutella Pancakes from Dad Alex 100/20 g | 390

Milkshake from Mousy Elephant Unia 220 g | 260
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 will come to life on the pages of the books.

You can buy the books in our Benua Store or online



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





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





MENU 2024

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.




 Salad with fresh figs, dried pickled beets
and goat cream cheese | 610

 Chicken livers with caramelized figs, arugula
and taleggio sauce | 870

 Duck breast with roasted beetroot,
caramelized figs and pepper sauce | 990

 Fresh figs and bacon pizza | 950

FOR DESSERT

 Creamy almond milk panna cotta with fresh figs
and lime zest | 390



We can cook these
dishes without gluten



Gluten-free
dishes