

. 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
- Brioche bun sandwich with tuna and guacamole 140 g | 710
- Tartine toast with mortadella, avocado and poached egg 200 g | 520

HASH BROWNS

- ✂ Hash Browns with sour cream 170/30 g | 460
- ✂ Hash Browns with lightly salted salmon, red caviar and sour cream 240 g | 750

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 0,25 ml | 520
orange / grapefruit / carrot / celery / apple

Espresso / Americano 0,03/0,18 ml | 250

Cappuccino 0,2 ml | 290

Latte 0,35 ml | 350

Flat white 0,18 ml | 350

Iced Coffee 0,35 ml | 350

Alternative Milk 0,08 ml | 80

Yoga Juice 0,2 ml | 450
apple / orange / tomato

Red Tea 0,7 ml | 560
Assam / Earl Grey

Green Tea 0,7 ml | 560
Japanese Sencha / Jasmine Bai Hao / Milk Oolong

Tea Drink 0,7 ml | 560
Mango and Yogurt / Buckwheat / Herbal / «Ivan-Tea»

ITALIAN CUISINE

Green Sicilian Olives 80 g | 420

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 | 970

HOMEMADE PASTA AND RISOTTO

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

Spaghetti Carbonara 290 g | 790 / 810
with gluten / gluten-free

Spaghetti Bolognese 330 g | 790 / 810
with gluten / gluten-free

Seafood Spaghetti 450 g | 1450

Porcini Mushroom Risotto 350 g | 980

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

Four Cheese 350 g | 820 / 860
with gluten / gluten-free

Smoked Duck Breast 420 g | 950 / 990
with gluten / gluten-free

FISH

Flounder Fillet with Spinach and Tomatoes 100/100/30 g | 890

Pike Perch and Venere (Black) Rice 120/100/30 g | 970

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

Cod fillet with carrot puree and baked carrots 100/100 r | 890

Pike Cutlets with Carrot Puree and Green Peas 100/85 r | 750

Salmon Kebab 130/40/30 g | 1350

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 | 760
served with central asian tandoor-baked flatbread

Pickles 470 g | 690
squash, cherry tomatoes, sauerkraut, lightly salted cucumbers, red onion, wild cherry

Vegetable Platter 500 g | 860
tomatoes, cucumbers, radishes, fresh herbs

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

Herring à la Russe Served with Potato and Onion 120/100/30 g | 520

Cake with Duck Rillettes and Cabbage 210/30 g | 690
served with creamy pepper sauce

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 / 830

Green Salad with Avocado, Broccoli, Fennel, and Honey & Citrus Dressing 170 g | 690

Sicilian Style Citrus Salad with Shrimps and Avocado 215 g | 890

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 | 590

SOUP

Homemade Noodle Chicken Soup 350 g | 490

Cream of Mushroom Soup 250 g | 510

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 | 790
served with homemade tartine bread and aioli

Kharcho (Georgian Spicy Beef Stew) 330 g | 590

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 150 g | 450

San Sebastian Cheesecake 120/15 g | 450
served with seasonal berries tartare

Napoleon Cake with Lingonberry Jam 130 g | 450

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

Lemon Tart with Meringue 100 g | 420

Ice Cream 70 g | 220

Sorbet 70 g | 220

CAUCASIAN AND CENTRAL ASIAN CUISINE

Eggplant with Walnuts 170 g | 680

Dolma 180/40/6 g | 720

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

Megruli Khachapuri 390 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

MEAT

Benua Burger with Marbled Beef Patty and French Fries 320/100/30 g | 710

Benua Burger Gluten-Free with Marbled Beef Patty and Potato Wedges 320/100/30 g | 730

Confit Duck Leg with Champignon Sauce, Cabbage and Cumin 200/120/40 g | 1350

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

Striploin Steak 230/40 g | 2350

Chicken Kebab 230/40/40 g | 820

Pork Kebab 230/40/40 g | 820

Lamb Lyulya Kebab 140/60/40 g | 890

Spicy Skirt Steak Kebab 170/40/30 g | 1150

Pork Rib BBQ with Pickled Red Cabbage 270/50 g | 820

Beef Tartare with Ranch Sauce and Potato Pie 120 g | 720

SMOKER GRILL

Pork Belly with BBQ Sauce, Red Cabbage and Potato Wedges 150/100/50/30/30 g | 1070

SIDE DISHES

Grilled Vegetables 200 g | 470

Grilled Corn 300 g | 390

Grilled Spitz Cabbage with Truffle Sauce 180/40/30 g | 470

Potato Wedges 150 g | 320

Mashed Potatoes 150 g | 320

French Fries 100/30 g | 320

Buckwheat Baked with Parmesan 190 g | 420



Calorie chart

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
Allyona Dolgusheva





KIDS MENU FROM BENUARIKS

Fresh Tomatoes and Cucumbers Salad
with Olive Oil or Sour Cream 200/20 g | 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 | 570

Gluten-Free Chicken Croquettes with Mashed Potatoes /
Pasta 120/110/40 g | 570 ✂

Turkey Nuggets with French Fries 110/100/30 g | 570

Delicious Fried Cottage Cheese Patties
with Homemade 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 | 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




SUMMER MENU

 Burrata with Uzbek tomatoes • 820


 Salad with homemade roast beef, arugula, dried tomatoes and baked potatoes • 710

 Okroshka • 490

can be served with homemade kvass or yogurte


 Cold gazpacho with vegetable tartare • 550


Signature shawarma • 780

 Mussel sauté with bisque sauce • 970


served with homemade brioche bun


DESSERTS

 Meringue with seasonal berries, cream and a scoop of berry ice cream • 490

 Bird cherry cake
with sour cream and currants • 450



 we can cook these dishes
without gluten

 gluten-free dish