

. 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 | 250

Cappuccino 200 ml | 290

Latte 350 ml | 350

Flat white 180 ml | 350

Iced Coffee 350 ml | 350

Alternative Milk 80 ml | 80

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

ITALIAN CUISINE

Green Sicilian Olives 80 g | 450 ✂

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 | 1050 🌱

HOMEMADE PASTA AND RISOTTO

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

Spaghetti Carbonara 290 g | 850 / 910 🌱
with gluten / gluten-free

Spaghetti Bolognese 330 g | 850 / 910 🌱
with gluten / gluten-free

Macaroncini Siciliana 365 g | 850 / 910 🌱
with gluten / gluten-free

Seafood Spaghetti 450 g | 1650 ✂

Duck Ravioli with Pepper Sauce 235 g | 910

Burrata and Leek Ravioli 250 g | 850

Orzo with Braised Beef Cheek 250 g | 1100

Porcini Mushroom Risotto 350 g | 1150 ✂

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

Braised Pear with Gorgonzola 390 g | 890 / 930
with gluten / gluten-free

Four Cheese 350 g | 850 / 890 🌱
with gluten / gluten-free

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

FISH

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

Soft Smoked Trout Rillet with Zucchini 130/90/30 g | 1150 ✂

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

Grilled Squid with Brussels Sprouts and Tomato Salsa 100/90 g | 890 ✂

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

Salmon Kebab 130/40/30 g | 1350 🌱

Grilled Octopus with Potatoes and Tomato Sauce 70/110 g | 1750 ✂



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 | 590 🌱
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 | 350 ✂

Smokehouse Turkey 60 g | 350 ✂

Homemade Roast Beef 60 g | 390 ✂

Vegetable Platter 500 g | 860 ✂
tomatoes, cucumbers, radish, celery, paprika, yogurt sauce

Pickles 470 g | 750 ✂
squash, cherry tomatoes, sauerkraut, lightly salted cucumbers, red onion, wild cherry

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

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

Cabbage Rolls with Chicken and Tomato Sauce 140/60 g | 690 ✂

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 / 850 🌱

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

Sicilian Style Citrus Salad with Shrimps and Avocado 215 g | 950 ✂

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 | 650 ✂

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

DESSERTS

Our Special Honey Cake Medovik with Walnuts 150 g | 450 ✂

San Sebastian Cheesecake 120/15 g | 550 ✂
served with seasonal berries tartare

Napoleon Cake with Lingonberry Jam 130 g | 550

Homemade Apple Puff Pastry Pie 180/70 g | 650
served with a scoop of vanilla ice cream

Meringue with Seasonal Berries and Cream 90/40 g | 550 ✂
served with a scoop of berry ice cream

Homemade chocolate truffle 20 g | 150 ✂
orange and cinnamon / earl grey and cardamom / coffee

Macaron 25 g | 150 ✂

Ice Cream 70 g | 220 🌱

Sorbet 70 g | 220 ✂

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Chef
Evgeny Volkov
Manager
Allyona Dolgusheva

CAUCASIAN AND CENTRAL ASIAN CUISINE

Eggplant with Walnuts 170 g | 680 ✂

Dolma 180/40/6 g | 750 ✂
served with mint-yogurt sauce

Uzbek Lamb Pilaf with Salad Achik-chuk 350/100 g | 950 ✂

Megruli Khachapuri 390 g | 750

Adjarian Khachapuri 360 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

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 | 730

Benua Burger Gluten-Free with Marbled Beef Patty and Potato Wedges 320/100/30 g | 750 ✂

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

Skirt Steak with Potatoes au Gratin 150/100/30 r | 1550 ✂

Striploin Steak 230/40 g | 2450 ✂

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 | 950 🌱

Spicy Skirt Steak Kebab 170/40/30 g | 1450 🌱

Pork Rib BBQ with Pickled Red Cabbage 270/50 g | 850 ✂

Beef Tartare with Ranch Sauce and Potato Pie 120 g | 750 ✂

Grilled Lamb Ribs with pickled onions and tomato sauce 350/40/40 g | 2250 ✂
served from Thursday to Sunday

SMOKER GRILL

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

Soft Smoked Chicken with Couscous and Pear Curry 220/90/40 g | 1050

smoked macerel with Grilled Lemon, Chimichurri Sauce and Cucumber Relish 400/140/50 g | 1650 ✂
a dish for two

SIDE DISHES

Grilled Vegetables with Pesto Sauce 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 ✂



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 🌿

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










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



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.

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

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.



LENTEN MENU

✂️ Cauliflower steak with pepper
and hazelnut sauce · 610

✂️ Caramelized carrots with carrot purée
and cashew sour cream · 450

✂️ White bean soup with pumpkin · 450

Vegetarian burger with sweet potato fries
and cashew sour cream · 750

Sweet potato fries with tofu sour cream · 450

✂️ Buckwheat with mushrooms and fried onions · 650



DESSERT

Carrot cake
with almond-coconut custard · 450

✂️ gluten-free dish