

Faire.

brunch & drinks

MENU

2026

it's all about **good.**

Faire.
brunch & drinks



Putting the manifesto of "Faire-ness" at the heart of our kitchen, we strive to create a "feel good" place at Faire, for our community.

When we started Faire, we wanted to prove that a business could be successful and environmentally and socially conscious at the same time. That is why we choose and serve "good" in every single way, to show our appreciation to the planet and our community, for the unique and delightful moments we share around the table.

Yet, it's more than our passion to serve good.
Every single plate we serve, we create an opportunity to "feel good to be doing good" for our community.

We believe in the collective power of community; from our employees and suppliers to our guests that meet here to nurture shared values every day, for a greater impact.

EAT GOOD, FEEL GOOD.
DO GOOD.

44444 **trees planted and counting.**

With every single receipt, we plant a tree to reforest the planet and support local communities; so we create more good together and give back to our home!

Visit Our Forest

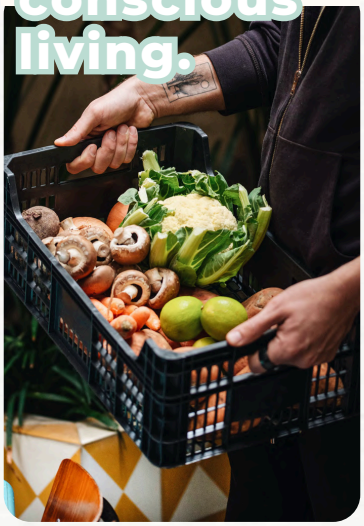
FAIRE MINDSET: OUR VALUES

goodness.



At Faire, we believe in the transformative power of good food and its ability to nourish both the body and soul.
Every plate we serve embodies this value, ensuring that every bite is an opportunity to feel good and do good.

conscious living.



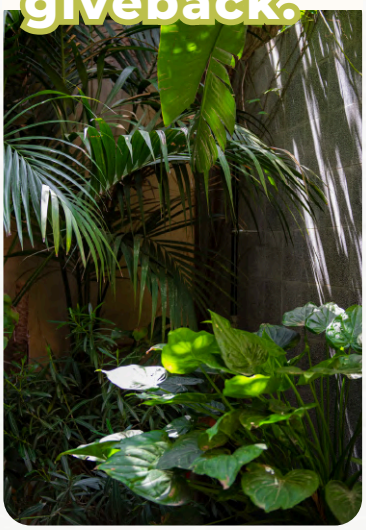
"Faire" is a mindset, that we embrace a culture of slow and conscious living.
Our commitment to growing a fair business with mindful steps and the Faire Manifesto reflects our dedication to sustainability.

connection.



Faire is a place like-minded people come together to nurture shared values, connect, and cherish the life.
We value the sense of community that we foster and strive to create a feel good place, where everyone is welcomed and valued.

giveback.



We are committed to reducing, reusing and repurposing to care for and be kind to the Earth in every way possible.
We take pride to take each step for minimizing our environmental impact, while giving back to the planet with initiatives like composting and planting.

healthy bowls

Faire Favourite

Açaí Chia Pudding Bowl 13.5

The best of both worlds; coco-passion fruit chia pudding topped with creamy organic açaí, home-made granola and seasonal fresh fruits.

VEGAN

+Perfect with a Matcha Latte 6

Açaí Bowl 13

Thick creamy organic açaí, topped with freshly cut fruits, homemade granola, and coconut flakes - a super antioxidant!

VEGAN

+Organic salted peanut butter from Nat's 2

Every time you eat our açaí bowl, you are not only doing good to your body but also helping to **preserve the Amazon rainforest** and improve the quality of life of its traditional people through our partnership with @Nossaacai!





Chia Pudding & Passion Fruit Bowl 10.5

Hidden Gem

Coco-passion fruit chia pudding with home-made granola and seasonal organic fresh fruits. - light, fresh and full of texture!

VEGAN

Granola Bowl 9

Homemade, all-organic granola glazed with maple syrup, on top of creamy organic yoghurt, with seasonal organic fresh fruits.

VEGAN option

GET YOUR...

Homemade Granola Bag 300g 6.5

NEW!

VEGAN

Roasted granola with oats, sesame seeds, hazelnuts, almonds, goji berries, pumpkin seeds, coconut flakes, and coconut oil, gently bound together with organic agave syrup.

hollandaise love



Faire Favourite

Eggs Benedict Supreme - Avocado & Bacon 15

Two organic poached eggs, homemade Hollandaise, sliced avocado and vegan bacon. Served on organic Sandwich bread from Eric and Benjamin with a fresh side salad. The full Faire experience.

+Halloumi & Beyond Sausage 7

Eggs Benedict Bacon 13.9

Two organic poached eggs, topped with Hollandaise sauce, on a bed of vegan bacon served on served on organic Sandwich bread from Eric and Benjamin with a fresh side salad.

+Potato Rosti 6

+Avocado 3.5

Eggs Benedict Avocado 13.5

Two organic poached eggs, runny yolk and silky Hollandaise over sliced avocado, served on organic Sandwich bread from Eric and Benjamin with a fresh side salad.

+Potato Rosti 6

+Avocado 3.5

Super Veggie bowl

This is our signature “health salad” — **each season** we serve a new dense bowl created for those who treat their nutrition as a priority. Made to align with the knowledge of peak biological performance from a physical and mental level.

This season’s bowl features:

Lentils, fresh arugula, pickled red onion, feta cheese, oregano-roasted sweet potato, toasted pumpkin seeds, wild mushroom vinaigrette and pomegranate.

Make it vegan - tofu instead of feta cheese

- **Cellular Energy:** Iron-rich lentils support normal energy metabolism, while pomegranate adds naturally occurring polyphenols with antioxidant properties.
- **Antioxidant Defense:** Pomegranate, arugula and oregano contribute antioxidant compounds that help protect cells from oxidative stress as part of a balanced diet.
- **Gut Health & Fiber:** Lentils, rocket and sweet potato provide dietary fiber to support healthy digestion and normal bowel function.
- **Earthy Flavors & Nutrient Balance:** Roasted sweet potato brings aromatic depth, while wild mushroom vinaigrette adds an earthy finish. Pumpkin seeds provide unsaturated fats, and feta contributes protein and calcium.

VEGAN option

13.75

+poached egg 1.5

NEW!



toasts

that taste like a festival!

All the breads in plates are freshly baked by our neighborhood bakeries @Eric&Benjamin,@origobakery.



Beyond Burger 18

Probably the most delicious Burger you've had!
Beyond Burger, lettuce, tomato, melted Edam cheese, homemade pickles with harissa and smoky mayo sauce.

VEGAN option

+vegan bacon on burger 2.5

Faire Favourite



Probiotic Toast 16

Formulated for gut health — every ingredient earns its place, nothing else made the cut.
2 slices of organic whole grain sourdough bread, sliced avocado, cottage cheese, chili olive oil, 2 poached eggs, with mezclum in unfiltered apple cider vinaigrette fermented with "the mother.

+Beyond Sausage 5.5



Chef's Avocado Toast & Omelette 16.5

Two slices of organic whole grain bread, each topped generously with chunky avocado spread, melted cheese omelette topped with chopped tomato, onion, pepper with a touch of cilantro and vegan yoghurt dressing and arugula.

+2 slices vegan bacon 3.5

+Potato Rosti 6

Marinated Tofu Toast(Gluten free) NEW! 16

2 slices of organic gluten free bread, each topped with homemade guacamole, soy-marinated tofu with lime and ginger, our vegan sauce and fresh rocket.

+Perfect with a Matcha Tonic 6.5

gluten-free

VEGAN



take your sunny side up!



Sunny Side Up 13.5

Two sunny side Montsoliu eggs on fluffy pancakes, vegan bacon, fried onions and maple syrup. Perfect with a Mimosa — ask us about the Mimosa Jar for the table.

+Sliced avocado 3.5

+Mimosa glass 7.5



"Seasonal Toast" NEW! 11.5

Two slices of organic whole grain toasted bread, with homemade guacamole, tomato jam, pickled onion and fresh sprouts.

VEGAN option

+ Whole burrata 3.5



Happy Eggs





NEW!

EGG DROP - Sandwich 16.5

Scrambled egg sandwich with harissa, guacamole, pickled red onion, fresh sprouts and cheese, served with homemade rosti and smoked miso mayonnaise.

+ Combine with filter coffee for only 2 euro extra

Shakshuka 14.5

Eastern Mediterranean's most favourite dish with 2 organic eggs in organic tomato sauce with eggplant and onion, feta & chopped parsley.

+Italian Beyond Sausage 5.5

+avocado 3.5

Turkish Eggs 13.5

Montsoliu poached eggs nestled over silky garlicky yoghurt, finished with a gentle chili-kissed olive oil, red pepper flakes and homemade almond dukkah. A Chilbir classic.

+avocado 3.5

+Italian Beyond Sausage 5.5

Tartuffffo 17.5

Slow-baked mushrooms in a silky truffle sauce, topped with creamy stracciatella di burrata and two organic eggs from Montsoliu — finished with dill and chervil.

+avocado 3.5



All happy organic eggs are taken care of by @montsoliu, nearby Girona.

it feels good to share!



Our guests' favorite plates for sharing!

Eggplant Hummus Dip 9.5

Creamy chickpeas hummus with roasted eggplant topped with lemon tahini sauce, mild chili oil, and almost Dukkah, served with a sourdough bread.

VEGAN

Handcut Truffle Sweet Potato Fries 8.75

Our favorite oven- roast sweet potato fries with homemade truffle aioli sauce.

VEGAN





NEW!

Pet Corner

Sweet Potato Stick	3
Dental Stick	3
Dental Bone	3.5

- all homemade!

sweeeet deals



Most Popular

Pancakes 13.5

Three fluffy organic pancakes topped with seasonal fruits, crushed almonds, maple syrup and cream cheese frosting. Perfect with a Mimosa.

VEGAN option



+homemade chocolate paste with @OriginalBeans 2

+caramel sauce 2

+scoop of non-dairy vanilla ice cream from @laboratorioburgetti 3.5



Energy Bar NEW! 3

Homemade energy bars with nuts, peanut butter, agave syrup and 70% dark chocolate.

Chai Cinnamon Roll 4.6

Home made cinnamon roll glazed with chai tea.

NEW!

Super Brownie 5

VEGAN

Our vegan dark chocolate and walnut brownie.

+scoop of vanilla Ice cream 3.5

Incredible Cookie 3.5

90 grams of extreme home-made pleasure with dark chocolate, hazelnuts & “fleur de sel” (flower of salt). Made with climate regenerative chocolate from @OriginalBeans.



NEW!

Daily Homemade Cheesecake 7.5

Extra creamy homemade Basque-style cheesecake with incredible salted caramel sauce or homemade chcolate paste and topped roasted almonds. Baked fresh, daily, from our oven!



+scoop of non-dairy vanilla ice cream from @laboratorioburgetti 3.5



French Toast 7.5

Soft bread dipped in a vanilla-flavored milk and egg mixture, grilled to perfection.
Served with berry jam, whipped cream, fresh berries and crushed almonds.

With your choice of chocolate or peanut butter topping!

Orange & Polenta Cake NEW! 4

gluten-free

Our homemade gluten-free orange and polenta cake.



Add-ons

spoil your tastebuds even more

available with any main dish



VEGAN

Not sure? Our chef's pick: Potato Rosti + Beyond Sausage — the perfect combination!

Potato Rösti 4.5

Crispy potato rösti with fresh parsley.

Beyond Sausage 5.5

An extra juicy Italian sausage.

Handcut Sweet Potato Wedges 6.5

Organic oven roasted sweet potato wedges.

Vegan Bacon 4

2 strips of grilled vegan bacon

Spanish Avocado 3.5

Sliced half avocado.

Organic Maple Syrup 2

An extra shot of the sticky sweetness.

Organic Gluten Free Bread from @Origo 3

Replace any bread, with the best gluten-free bread in town!

gluten-free

Scoop of Vanilla Ice Cream 3.5

The best dairy-free vanilla ice cream from the famous artisanal maker Laboratorio Burgetti (@laboratorioburgetti), right in front of Faire!

Fresh small side salad 6

Mezclum of young organic leafy greens with vinigrette dressing.



***Plant a Tree** 2

This donation goes to friends in the Sierra Lujar reforestation project in the south of Spain, so far 4177 trees funded out of 10000!

you can **plant** with us.



Halloumi 4.5

2 slices of grilled Cypriot halloumi cheese

Feta Cheese 3.8

Authentic feta cheese imported straight from Greece

Specialty Coffee

Carefully roasted by @Threemarkscoffee in Barcelona. Served with milk from happiest cows in Catalunya from the local farm with respect for the cows and nature. @la_selvatana

Espresso	1.95
Latte *House favourite*	5
Americano	3.2
large	4.2
Cafe con leche	2.9
Macchiato	3.5
Flat White	4
Cortado	2.3
Cappuccino	3.8
double shot	5

Hot Chocolate	5
Mocha	5.5
Filter Coffee	3.25
large	4.25

+Vanilla syrup	0.8
+Caramel sryup	0.8

Take a bag to home - 250g	12

Keep enjoying your favorite coffee at home: Three Marks Barcelona Coffee Beans 250g

Discount of 0.10ct for plant-based milk alternatives!











Organic coffee empowered with the highest quality mushrooms, nootropics & adaptogens by @upraising.co

Upraising Mushroom Coffee

Served in 350ml French press, 2 cups of coffee

Barista's pick

Flow State
focus. memory. clarity. 6

Coffee, Lion's Mane, Bacopa Monnieri, L-Theanine

Life Force
imunity. vitality. longevity. 6

Coffee, Chaga, Maitake, Schisandra

Bright Mood
calm. happiness. creativity. 6

Coffee, Reishi, L-Theanine, 5-HTP

Bag of choice 300g 25

Coffee benefits at home!



Organic Matcha

Premium organic Matcha from Clearspring

Matcha Latte 6

+ make it dirty 1

Matcha Tonic 6.5

Matcha, tonic and orange on ice!

Homemade Chai

Made in house, with ayurvedic spices.

Chai Latte 5.5

+ make it dirty 1



PureKakaw Drink

Discover traditional cacao for creativity, focus and ceremony
-Heart opener-
-Direct organic trade from the farm-
@**PureKakaw**

Ceremonial Cacao Drink 5.5

Cacao, agave, cinnamon, oat milk and salt

+ make it iced 0.25

Specialty Organic Teas



Homemade with care by Hodei Studio Barcelona - @hodeistudio

Black Tea 3.5

Assam, India

Green Tea 3.5

Sencha, China

Infusions

Root Elixir faire favorite 3.5

Ginger, Turmeric, Maca, Yacon, Horseradish, Tapioca, Galanga, Ashwaganda, Orange Root, Lucuma

Amarillo Reflejo - digestive infusion 3.5

Chamomile, olive, fennel, star anise, lemongrass.

Rosa Palo – antioxidant infusion 3.5

Açai, rosemary, kombucha, lemongrass, mango, rose petals.

Rooibos 3.5

Eco Rooibos, origin South Africa.

Berry 3.5

Natural Grapefruit, Ginger, Tapioca Syrup, Carrot, Blackberry, Guarana, Maca, Pink Pitaya, Papaya, Camu, Lucuma, Açai, Banana, Cacao.

Handcut
Superfood Smoothies





Green Immunity Power 8.25

Mint, apple, spinach, ginger, zucchini, kiwi and orange juice.

New sensation

Ube Love Smoothie 8.25

Banana, strawberry, blueberry, ube powder and oat milk.

Cinnamon Hug ✧✧NEW! 8.25

Pear, banana, dates, oat milk and peanut butter, topped with a sprinkle of ground cinnamon.

Protein Shakes

VEGAN

Make it your favorite protein shake! Prepared with high quality fermented peas & cold pressed hemp protein.
@Vivolife

Energy Boost

Green Shake 9.75

Mint, apple, spinach, ginger, zucchini, kiwi and orange juice.

25g protein

Ube Love Shake 9.75

Banana, strawberry, blueberry, ube powder and oat milk.

25g protein

Cinnamon Hug Shake 10

Pear, banana, dates, oat milk and peanut butter, topped with a sprinkle of ground cinnamon.

✧✧NEW!

30g protein

Add-ons

Chia Seeds 0.8

Ashwagandha 0.8

Creatine 0.8

Spirulina 0.8



Elixir Shots
SAPINCA

Organic Ginger Root Elixir Shot 3.6

Forgotten medicinal roots and fruits to keep the body in balance! Ginger, Turmeric, Maca, Yacon, Horseradish, Tapioca, Galanga, Ashwaganda, Orange Root, Lucuma, Lemon and Blue Agave.

Organic Berry Elixir Shot 3.6

Blue agave, Lemon, Natural Grapefruit, Ginger, Tapioca Syrup, Carrot, Blackberry, Guarana, Maca, Pink Pitaya, Papaya, Camu Camu, Lucuma, Açai, Banana, Cacao and Inca Sun Salt





LA Valiente ✧✧NEW!
Kombucha

Organic Kombucha made with love in Tarragona @kombuchalavaliente

Flavour of the day 300 ml 5.5

Ask your waiter! :)

Flavour of the day 1L 16.5

Hot Mood



Coffees

Pistachio Mocha 7

Choco Chai 7.5

Chocolate, Chai tea & milk

✧✧NEW!

Babyccino 1

Warm milk topped with chocolate

Espresso Tonic 6

Iced Latte 6

Dirty Iced ChocoBerry 7

Strawberry jam, milk, ice, dark chocolate, coffee

Ube

Ube Latte 6.75

Ube, milk and coffee

Matcha

Iced Matcha Latte 6.5

Pink Iced Matcha Latte 7

Homemade strawberry jam, milk, ice and matcha

Pistachio Matcha 7.5

Pistachio cream, matcha, milk.

✧✧NEW!



chiillled organic drinks

Natural Water 1.5L	2.5
Sparkling Water 0.5L	2.8
Barcelona's Luno Cola	3.5
Hibiscus & Grapefruit	3.5
"Fountain of Youth" Coconut Water	6.5
Luno's Organic Ginger Beer	3.5
Valencia's Fresh Organic Orange Juice	M: 5.25 L: 6.5
Homemade Cold Lemonade	6

make it sparkling! 1

it's always

Cheers o'clock!



NEW!



Cocktails

Classics

Aperol Spritz 11
Aperol, Cava, Soda

Bloody Mary 11
The Classic

Vodka Lemonade 10
Homemade with vodka
+ make sparkling 1

Mules

Moscow Mule 12
Vodka, Lime, Ginger Beer

Mezcal Mule 12
Mezcal, Lime, Ginger Beer

London Mule 12
Gin, Lime, Ginger Beer

Refreshing Sangria

Sangria Glass 8

Sangria Bottle 1L 26

La Sueca Sangria, local wineries &
refreshing taste from @democreaticwines



Mimosa Life

Mimosa Glass 7.5

Mimosa Jar 1L 26

Biodynamic Penedès Cava & freshly
squeezed organic orange juice

Bellini 7

Organic Peach Juice from @Cal Valls &
Biodynamic Cava from Penedès.

Boozy Smoothie

Green Boozy 12

Vodka, mint, apple, zucchini, spinach,
ginger, kiwi and orange juice.

Ube Love Boozy 12

Gin, Banana, strawberry, blueberry, ube
powder and orange juice.





Biodynamic Wine

Natural Wines from the region, all organic! Some Biodynamic from our lovely @humanvins supplier, only planet-positive wines



Red

	glass	bottle
VITXO	5.5	25

Penedès, España - Humanvins
Garnatxa Negra, Merlot
A fresh, agile, and fruity red wine

White

	glass	bottle
VITXA	5.5	25

Penedès, España - Humanvins
Xarel.lo Vermell,Parellada,Chardonnay.
Dry and fruity with white fruit notes

Cava

Sharing is caring

	glass	bottle
AZIMUT BRUT NATURE	6.5	28

Can Suriol
Alt Penedes
Macabeu, Xarel.lo y Parellada.
Crisp, elegant, and dry, with refreshing minerality and a clean finish.

Vermouth

	glass
Red Vermouth	4.5

Organic - Homemade

Beers

Bottle

Moritz 7 // Clara Moritz “Radler” 3.75

All the intensity and character of a 100% malt beer that perfectly combines body and flavor. 5.5%

Ambar IPA 6

Ambar IPA is characterized by being aromatic and intense thanks to its extra amount of hops. 5.7%

Moritz Epidor 6

Triple malt beer characterized by a remarkable body and a unique color. 7,2 %

Moritz 0.0 sin alcohol 3.5

An alcohol-free beer with zero sugars, with all the properties and flavor of beer.

Ambar Especial sin Gluten 5

Gluten Free. With all the flavor, aroma, and bitterness of a traditional beer. 5.2%



meet our good community



together, we do more good. every single day.

With every ingredient we source and every recipe we craft, we make each step count for the wellbeing of both you and the planet.

We feel good to be Faire, and want you to feel good at Faire.

From soil to plate, from plate to soil. We are composting all the organic leftovers with our soil healer in Barcelona
@abonokm0

Nossa! Açai
100% wild harvest Açai, the superfruit from Amazonia. Every time you eat our açaí bowl, you not only do good to your body but also help to preserve the Amazon rainforest and improve the quality of life of its traditional people through our partnership with Nossa!
@nossaacai

Original Beans
We stand for climate-regenerative chocolate with Original Beans! They make some of the best chocolate from the rarest & fairest cacao beans around, and preserve these beans and their forest environments for future chocolate lovers.
@original_beans

Hodei Studio
Our specialty organic teas & infusions are specially designed and homemade with care by Hodei Studio Barcelona.
@hodeistudio

Toto Organics
Toto Organics empowers our Matcha products - as one of the best specialty tea stores in town, taking care of environment and well-being of people!
@toto.organics

Origo Bakery
Enjoy your tasteful and artisanal slices, baked with love by our neighbour Origo Bakery!
@origobakery

Pan a Mà Boulangerie
Delicious and fresh sourdough slices that accompany your brunch are baked with love by our neighbour Pan a Mà Bakery!
@pan_a_ma

DelaCrem
Indulge yourself with a spoon of tasteful ice creams from our neighbour, DelaCrem! Ice creams following the principles of the Slow Food movement.
@delacrembcn

Cal Valls
We serve delicious organic juices from Cal Valls! A family business committed to offering people healthy and organic food for more than 40 years.
@calvalls.eco

Orgánica Superfoods
Your favorite smoothies and more, got their superpowers from our partner Organica Superfoods to nourish body, mind, and spirit.
@organicasuperfoods.es

Laboratorio Burgetti
Made with passion by our neighbor Sonia, our ice cream is crafted fresh daily using carefully selected local ingredients from the shop just across the road.

Democratic Wines
We proudly serve our refreshing and tasteful sangrias from local wineries, with Democratic Wines.
@democraticwines

Human Vins
Only planet-positive wines! Our natural and biodynamic wines are from the region and all organic, thanks to Human Vins.
@humanvins

Three Marks Coffee
We proudly serve tasteful and carefully roasted specialty coffees, thanks to our partner Three Marks Coffee in Barcelona.
@threemarkscoffee

Upraising Coffee
Boost your mind and soul with organic Arabica coffee from Columbia, empowered with the highest quality mushrooms, nootropics & adaptogens.
@upraising.co

SAPINCA
Magical elixirs with a unique taste. With every sip, you are supporting SAPINCA's Misión Huascarán. A non-profit organization that seeks to transform the lives of children living in extreme poverty in rural areas of Peru.
@sapinca_drink

Bioma Kombucha
Organic and Artisanal Kombucha with local medicinal plants, made with love in Barcelona! By a passionate team of kombucha lovers committed to your well-being and that of our planet.
@biomakombucha

La Selvatana
Our milks are from the happiest cows in Catalunya, from the local farm committed to organic production, with respect for the cows and nature - La Selvatana.
@la_selvatana

Montsoliu
All happy eggs are taken care of by Montsoliu, nearby Girona. Where chickens are free to roam outside and get fed insects to mimic their natural eating habits.

be good

information about allergens



If you have any serious allergies or intolerances, please let our team know about it. And even if we would do our maximum to avoid cross contamination, beware of the fact that no process provides 100% safety. As our restaurant is vegetarian, there is no mention of fish, or crustaceans in the list below but some items can contain traces due to the origin production facility.

Faire.
brunch & drinks

	gluten	soybeans	mustard	celery	lupins	sulfate	tree nuts	sesame	peanuts	dairy	eggs
Granola bowl	●						●	●		●	
Chia/Vegan granola bowl	●	●					●	●			
Acai bowl	●						●	●			
Eggs benedict *	●		●			●				●	●
Seasonal toast*	●					●					
Avocado toast & omelette	●	●								●	●
Tofu Toast		●				●	●	●	●		
Probiotic toast	●		●			●		●		●	●
Sunny side up	●	●								●	●
Beyond burger*	●	●	●			●				●	
Shakshuka	●							●		●	●
Turkish eggs	●					●	●	●		●	●
Tartuffo	●									●	●
Eggplant-houmus dip	●						●	●			
Truffle sweet potato		●									
Pancakes	●						●			●	●
Vegan pancakes	●	●					●				
Polenta Cake							●			●	●
Chai Cinnamon Roll	●									●	
Incredible cookie	●						●				●
Cheesecake										●	●
Energy Bars							●	●	●		
Brownie Choco.	●	●					●				
Glutenfree bread							●	●			
Side Salad			●			●		●			
Vanilla Icecream*										●	●
Vegan bacon	●	●									
Super Veggie Bowl						●	●			●	
Super Veggie Bowl Tofu		●	●			●	●				
Egg Drop Sandwich	●	●	●			●				●	●
French Toast*	●						●			●	●