

Faire.

tapas & wine

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.**

55411+ 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.

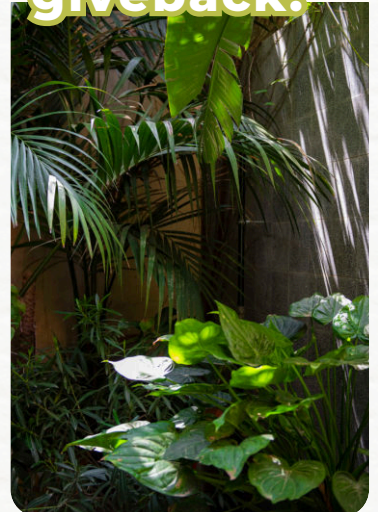
connection.



Faire is a place where 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.

share the good vibes

tapas



Seasonal Paella

13.5

Vegetarian Paella with Confit Leeks, Portobello Mushrooms and Vegan Nori Mayonnaise.



+Combine with a glass of cava for only 4 euro extra

4

Faire Favourite

Autum Burrata (New!)

14

Burrata with chestnut cream, sautéed pumpkin, and balsamic and wild mushroom vinaigrette.



+ Pair with a glass of cava

6



+Add bread basket

3.5



Roasted Avocado

7

Half roasted avocado with pico de gallo, garlic sauce, and fresh cilantro



Patatas Bravarissa

6.5

Lightly fried baby potatoes served with spicy homemade harissa sauce and miso mayo



Grilled halloumi

7

3 slices of grilled Cypriot halloumi cheese

Cigar rolls (new)

8.5

Filo pastry rolls filled with spiced spinach, roasted sweet potato and goat's cheese, served with Greek yoghurt and fresh herbs.



share the good vibes

tapas

Miso roasted eggplant

Most Popular

12.75

Slow-roasted seasonal eggplant, glazed in sweet-salty miso, finished with citrus yogurt and chili oil.



+ Glass of cava

6

Hamburger Beyond

14.5

Beyond Burger with lettuce, tomato, homemade pickles, Edam cheese, harissa, and smoked mayonnaise.



+fried potatoes and mayonnaise

2.5



+ vegan bacon

2.5



Hidden Gem



Handcut Truffle Sweet Potato

8.5

Our favourite: oven-roasted sweet potato wedges with homemade truffle mayonnaise.



Vermouth pasta (New!)

9

Pasta with Sautéed King Oyster Mushrooms, Creamy Red Vermouth Sauce and Crispy Grana Padano



+goes very well with a glass of Les Agudes wine

7

Onion soup (new!)

7.5

French Onion Soup with Gouda Cheese Toast, Gratinated.



Make it vegan. Discount -0.5ct

-0.5

Bao of shredded meat

6.75

Fluffy bao bun with vegan meaty filling marinated in a fragrant salty-sweet sauce, with homemade miso mayo, crispy vegetables, spring onions and fresh coriander.



Spanish Truffle Omelette

8.5

Spanish omelette with truffle cream and Parmesan cheese



share the good vibes

tapas

Faire Favourite



Eggplant & Hummus Dip

8.5

Creamy Chickpea Hummus with roasted eggplant, lemon tahini sauce, mild chili oil, and almond Dukkah. Served with sourdough bread from Éric & Benjamin ecological bakery.



+ Glass of Sangria

7

Guacamole Dip

8.75

Made daily with ripe Spanish avocados, a squeeze of zesty lime, and a touch of spice for the perfect balance. Served with a side of crispy organic tortilla chips.

Fennel Salad

8.5

Fresh fennel salad with balsamic vinegar marinated tofu, semi-dried tomato and capers.



+glass of Les Agudes wine

6

Cannellini Dip with Parsnip Chips

8

A delicious blend of creamy white beans seasoned with fresh herbs and a touch of garlic, accompanied by crispy parsnip chips.



+Perfect with a glass of Vixto Orange

7

Pan tomaca

6

Tomato Bread with Semi-Dried Tomatoes, Confit Garlic Cream and Herb Oil.



share the good vibes

tapas

Perfect to share

Local Cheese Platter

16.5

Cheese platter with a selection of four different kinds of cheese served with quince membrillo, dried fruit, nuts and raspberry coulis all from the region.

+Combine 2 glasses of Vixto red house wine for 7.5€

7.5



Lentils salad

8

Lentil salad with roasted sweet potato, pickled red onions, feta cheese, pomegranate and wild mushroom vinaigrette.

Side Salad

6

A mix of organic greens and crunchy vegetables with vinaigrette



Artisanal Focaccia

4.5

Homemade sourdough focaccia straight from the oven.



✦ +ricotta, virgin olive oil, balsamic vinegar dip

3

Mediterranean Olives

3.5

Enjoy the simplicity of our green olives, perfectly marinated. A timeless classic to complement any meal



Bread Basket

3.5

Bread Basket

+Mantequilla

1



- all homemade!

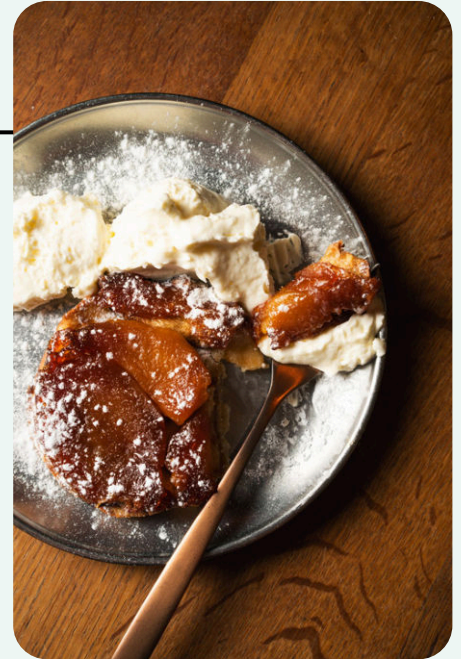
sweet dreams

+Combine Espresso with
any dessert for 1€

Tarta Tatin

7

Classic French upside-down apple tart, apples slow-caramelised in butter and sugar until deeply golden, served warm with whipped cream



Vegan Chocolate Volcano

7

Vegan chocolate coulant with
vegan vanilla ice cream



Impossible to skip!

Daily Homemade Cheesecake

7

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



+scoop of vanilla ice cream
@Laboratorio Burgetti

3.5

Red Wine-Poached Pear

8

Pear Poached in Spiced Red Wine with Vanilla Ice Cream and Orange Tuile.



Espresso & Liquors

Espresso

1.95

Brandy Torres 5 years

4

Licor 43

4

Spanish Bruja Bella Herb Liqueur

4

Patxaran

4

Natural/ Wines

Natural wines, completely eco-friendly! ♥ From our local supplier @humanvins. Only positive wines for the planet, km0, small production, and from healthy, natural agriculture. A true representation of "the earth!"



Red

VITXO

glass bottle

4.95 23

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

TOOMAHATS

6.5 28

Rioja - Winery Hontza Labraza
85% Tempranillo, 15% Garnatxa negra
Smooth wine with hints of various red fruits

PUERTA DEL VIENTO

6.8 38

100% Mencía
Primary notes reminiscent of violets and secondary notes of plum, accompanied by subtle hints of wood.

FAUST

Sommelier's pick 35

Finca Parera / Penedes Alt, Sumoll, Garnatxa Negra, Ull de llebre, Merlot and Cabernet Sauvignon. *A wine aged for 14 months in old oak vats. Tradition made naturally*



+local cheese platter to share

16.5

White

LES AGUDES

glass bottle

7 34

Mas del Périé - Colombard and Sauvignon Blanc
A dry and refreshing white, with good tension. The nose opens with notes of citrus and citron, with a discreet touch of white-fleshed fruit.

SANT PERE

6.5 28

D.O Conca del Barberà
Macabeu 80% Trepat 20%
Floral and herbaceous aromas with fresh citrus notes. Refined, fresh, and well-structured, with a smooth finish

VITXA

4.95 23

Penedès, Spain - Humanvins
Xarel.lo Vermell, Parellada, Chardonnay
Dry and fruity with hints of white fruit

Malvasia de Sitges *Sommelier's choice* 35

Bodega Dasca Vives
100% Malvasia Sitges
A dry and long wine with the aromatic part and the acidity very marked. It is fresh and complex at the same time!



Natural/ Wines

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PetNat - Sparkling Wine

bottle

HOPP

25

Penedes/ Finca Parera

100% Chardonnay

An ancestral method of natural sparkling wine.

Fine bubbles and pronounced citrus notes with a lot of freshness.

Orange

glass

bottle

VITXO

7

29

Penedès Alt. Spain - Finca Parera

70% Xarel.lo, 30% Chardonnay

A wine with 30 days of skin maceration.

Exuberant with pronounced tannins

Rosé

glass

bottle

FINS ALS KULLONS

6

35 (1L)

Penedès Alt. Spain - Finca Parera

Sumoll, Xarel.lo, Garnatxa Blanca, Biodynamic 🌱

Ultra fresh, easy to drink, a Faire's favorite



Cava

glass

bottle

Made in Catalunya

AZIMUT BRUT NATURE

6

25

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

Sangria!

Refreshing sangria
- "La Sueca" from
@democraticwines.



Glass

7

Perfect to share

Sangria Bottle 1L 23

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



Cocktails for more cheers

Negroni 11.5

Campari, Red
Vermouth, Gin

Boulevardier 11.5

Bourbon, Red
Vermouth, Campari

Bartender's pick

Moscow Mule 11.5

Vodka, Lime, Whole
Earth Ginger Beer

Mezcal Mule 11

Mezcal, Lime Juice,
Whole Earth Ginger
Beer

Aperol Spritz 9

Aperol, Cava, Soda

Closer to God 12.5

Mezcal, White
Vermouth,
Ginger & Lime



Mocktails like magic

Organic Berry Elixir

Faire Favourite

7

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 & Sparkling Water

Organic Root Elixir

7

Ginger, Turmeric, Maca, Yacon, Horseradish, Tapioca, Galanga, Ashwagandha, Orange Root, Lucuma, Lime, Blue Agave & Sparkling Water

Moritz 7 (draft) 3.5

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

Bottles

Ambar IPA *Bartender's Pick* 5.5

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

Moritz Epidor 4.5

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

Moritz 0.0 without alcohol 3.5

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

Ambar Especial without Gluten 5

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



Beers



Gin & Tonics



All our gins are carefully selected from the region of Catalonia and Spain, less travel, authentic Spanish Mediterranean flavors. Served with Organic Indi&Co. tonic water from Sevilla.

Puerto de Indias Pink 10

Owner's Favourite

Gin Mare 13

Gin Nordes 14

Gin Nut 13

& more



Homemade lemonade +0.5 with gas 6

Organic orange Juice from Valencia 5.5

Luno's Sodas - *Probiotics & Fiber*:

Ginger Beer / Cola / Hibiscus & Pomelo 3.5

Indi&Co. Organic Sevilla Tonic Water 4

Bioma organic Kombucha / Flavour of the day! 6

"Fountain of Youth" - Pure Coconut Water 500ml 6.5

Sparkling Water kmzero 500ml 2.5

Still Water kmzero 1.5L 2.5



meet our good community



together, we do more good.
every single day.

With every ingredient we source, every recipe we create... We make every step count for good in the journey.

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



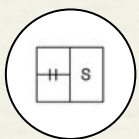
Nossa! Açaí

100% wild harvest Açaí, the superfruit from Amazonia. Every time you eat our açai bowl, not only do you do good to your body but also help 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 the 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



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



Orgànica 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 Colombia, 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 organic eggs are taken care of by Montsoliu, nearby Girona.
@montsoliu

