

# Faire.

tapas & wine

## MENU

2025





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.**

**30411+** 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.**



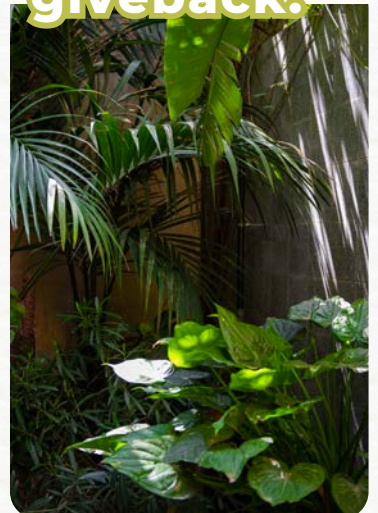
**"Faire" is a mindset, that we embrace a culture of slow and conscious living.** Our commitment to growing a fair business with mindful steps and the Faire Manifesto reflects our dedication to sustainability.

**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.



# tapas

**cold**

coolest ones in town.



## Eggplant & Hummus Dip

8

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

## 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.

## Guacamole Dip

8.5

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.



## Roasted endives (new)

8

Slowly baked endive in coconut, orange and ginger sauce served with endive salad and fresh herbs

## Pan Tumaca

7

Toasted sourdough bread from Eric & benjamin ecological bakery with semi sun-dried tomatoes and roasted garlic.



+add creamy stracciatella

4





# tapas

## cold

coolest ones in town.



### Mediterranean Olives

3.5

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

### Side Salad

4.5

A mix of organic greens and crunchy vegetables with vinagrette

### Freshly baked sourdough focaccia basket

5.5

Served with rosemary, salt; accompanied by extra virgin olive oil and balsamic vinegar.

### Roasted Tomatoes with Turkish Yogurt (new)

7.5

Oven-Roasted Cherry Tomatoes with Turkish Yogurt, Herb Oil, and Dukkah

### Burrata Stracciatella Dip

12.8

Creamy Stracciatella cheese mixed with decadent black truffle sauce and toasted hazelnut.

❖❖ +add focaccia 3.5

### Local Cheese Platter

16.5

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





# share the good vibes

# tapas

5

**hot** unmissable goods.



## Patatas Bravarissa

6.5

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

## Miso roasted eggplant

10

Roasted seasonal eggplant, topped with sweet and salty miso paste, citrus yogurt sauce and chili oil

## Oven roasted Mushrooms

5.5

Roasted mushrooms with a touch of olive oil

## Roasted Avocado

6

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



## Rosti of potato with bearnaise sauce (new)

6

Shredded potato baked in the oven with hollandaise sauce seasoned with vinegar, white wine, red onion, black pepper and tarragon.

## Halloumi

6.5

3 slices of grilled Cypriot halloumi cheese





## tapas

hot

unmissable goods.

**Hamburger Beyond**

14.5

Beyond meat burger with gouda cheese, homemade spicy harissa sauce, mezclum, sliced avocado, tomato and miso mayo.



✦✦ +fried potatoes and mayonnaise

2.5



+ vegan bacon

2.5

✦✦ **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.

**Handcut Truffle Sweet Potato**

8.5

Our favorite; oven- roasted sweet potato wedges with homemade truffle mayonnaise.

**Fennel Won ton (new)**

6.75

Crispy fennel and onion confit won ton served with salad and ponzu sauce.





- all homemade!

# sweet dreams

## Wine-Poached Pear

7.5

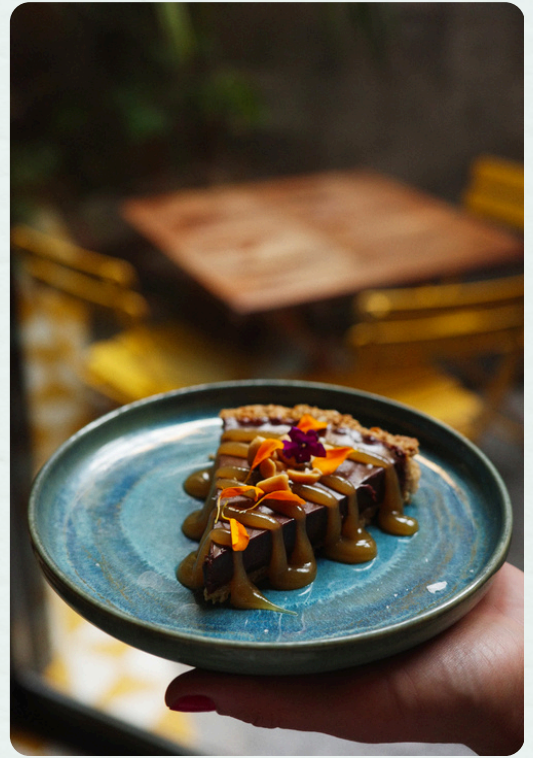
Poached pear in spiced wine with vegan vanilla ice cream and crunchy walnuts



## Vegan Chocolate Tart

6.5

Roasted peanuts and oats crust filled with a creamy dark chocolate and peanut butter ganache, topped with homemade caramel sauce.



## Raspberry Friand Cake

5

Super delicious almond cupcake served with homemade cream cheese frosting and fresh berries, our staff's favorite!



## Daily Homemade Cheesecake

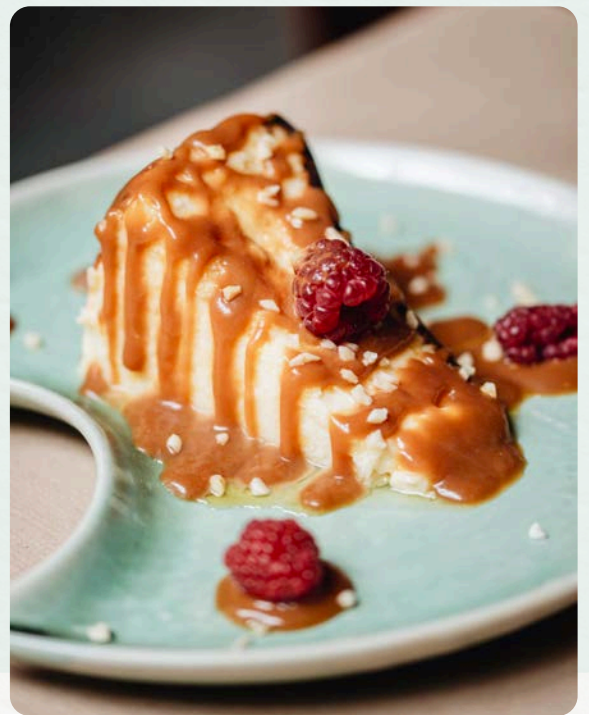
7

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



+scoop of vanilla ice cream  
@DeLaCremBcn

3.5





# 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

glass bottle

### VITXO

4.95

23

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

### TOOMAHATS

5.9

28

Rioja - Winery Hontza Labraza  
85% Tempranillo, 15% Garnatxa negra  
*Smooth wine with low alcohol content and lots of red fruit*

### FAUST

35

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

## White

glass bottle

### VITXA

4.95

23

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

### ABRUNET BLANC

5.9

28

Terra Alta/Celler Frisach  
100% garnatxa blanca  
*A very dry and fruity wine*

### Malvasia de Sitges

35

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





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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**

6.5

29

Penedès Alt. España - 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**

5.75

35

Penedès Alt. España - Finca Parera

Sumoll, Xarel.lo, Garnatxa Blanca, Biodynamic 🌱

*Ultra fresh, easy to drink, and very sweet*

## Cava

glass

bottle

**CAN SURIOL BRUT NATURE**

6

25

Cava/Can Suriol

Macebeu, Parellada y Xarel.lo , Biodynamic 🌱

*Cava vintage, elegant, delicate, with ultra-fine bubbles*





# Sangria!

Refreshing sangria  
- "La Sueca" from  
@democraticwines.



**Glass** 7

**Bottle 1L** 23



## Cocktails for more cheers

**Negroni** 11.5

Campari, Red Vermouth,  
Gin

**Boulevardier** 11.5

Bourbon, Red Vermouth,  
Campari

**Moscow Mule** 11.5

Vodka, Lime, Whole Earth  
Ginger Beer

**Mezcal Mule** 11

Mezcal, Lime Juice, Whole  
Earth Gingerbeer

**Aperol Spritz** 9

Aperol, Cava, Soda

**Closer to God** 12.5

Mezcal, Bourbon,  
White Vermouth,  
Ginger & Lime

## Mocktails like magic

**Organic Root Elixir** 7

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

**Organic Berry Elixir** 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





# Beers

## Draft

### Nomada, Naturpils

3.5

An organic and gluten-free Czech Pilsner-style beer from Sabadell. Crafted with a single variety of malt and hops. A beer through which to express that beauty lies in simplicity. Its light body, smooth flavor, and persistent foam will captivate you.

## Bottled

### Espiga Garage IPA

5.5

A gluten-free American IPA with character (4.6%)

### Beer 0.0%

3.5



## 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

### Gin Mare

13

### Nordes

14

### Nut

13

## & more



## Whiskey

### Bulleit Bourbon

7

### Laphroaigh 10y

15

## Vodka

### Basmoon

9

### Lobo

9

+ mix with a soft drink

2

## All Organic: Soft Drinks

Orange Juice from Valencia

4.5

Cola "Whole Earth"

3.5

Ginger Beer

3.5

Indi&Co. Sevilla Tonic Water

4





# 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



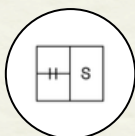
## Nossa! Açaí

100% wild harvest Açaí, the superfruit from Amazonia. Every time you eat our açai bowl, not only 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



## 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



## Ocean Beer

Take a sip from your beer for the sake of good! We proudly serve Ocean Beer, where 100% of the profits are allocated to support the restoration and protection of the ocean and marine life.  
@oceanbeer



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

