

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.**

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.

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.



Fennel Salad (new) 8

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

Pan Tumaca 7

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



tapas

cold

coolest ones in town.

VEGAN



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 vinaigrette

Focaccia and ricotta

7.5

Homemade sourdough focaccia served with ricotta, extra virgin olive oil, and balsamic vinegar. Straight from the oven.

Beetroot and burrata (new)

12.5

Yellow beetroot carpaccio, with burrata and a beetroot and balsamic vinaigrette.

✦✦ +add bread basket 3.5

Lentil Vegetable Salad (new)

8

Lentil and vegetable salad with pickled onion and crunchy crouton.

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.

Bread Basket

3.5



tapas

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

Oyster mushrooms and purée

11.5

Grilled oyster mushrooms with celeriac purée and orange sweet and sour sauce.



Roasted Avocado

6

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

Spanish Truffle Omelette (new)

8

Spanish omelette with truffle cream and Parmesan cheese

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.



✦✦ +Hazlo jalapeño picante 1

✦✦ +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.



Union Soup

6.5

A rich and comforting soup made with deeply caramelized onions in a hearty vegetable stock, topped with cheesy croutons.



✦✦ +make it vegan

-0.5 discount

- all homemade!

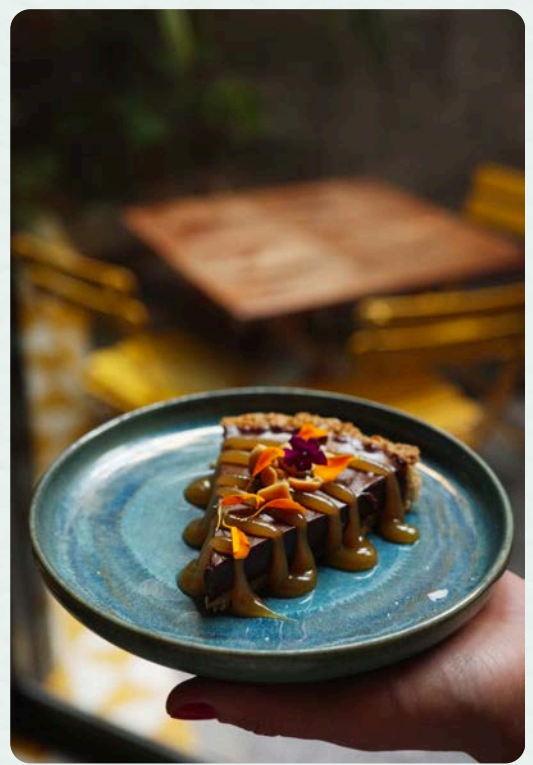
sweet dreams

Tarta Tatin 7

Caramelized apple tart with whipped cream.

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

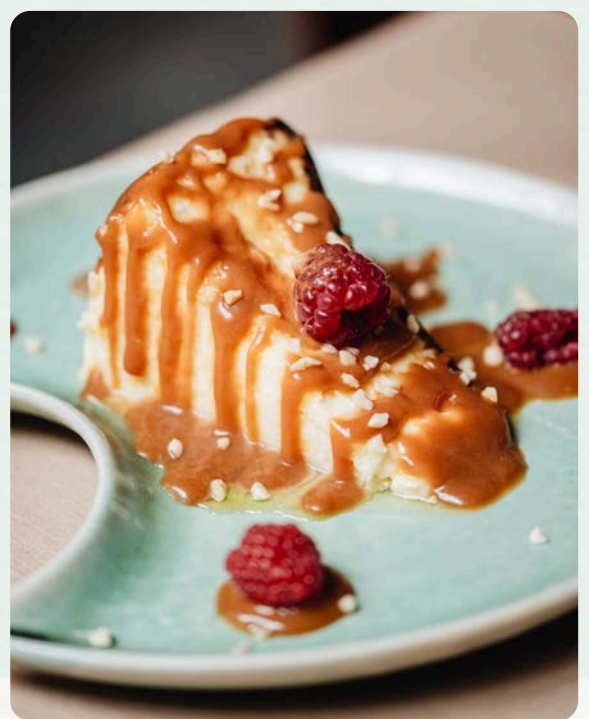
Super delicious almond cupcake served with homemade cream cheese frosting and fresh berries, our staff's favorite!



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

VITXO

glass bottle

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

PUERTA DEL VIENTO

6.8 34

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

FAUST

35

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

White

VITXA

glass bottle

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

LES AGUDES

6.5 32

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.

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 3.5

Moritz 7 (draft)

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

Bottles

Ambar IPA 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%



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

Organic orange Juice from Valencia 4.5

Barcelona's Juno Cola 3.5

Ginger Beer 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



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



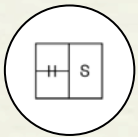
Nossa! Açaí

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



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

