

Faire.

brunch & drinks

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.**

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.



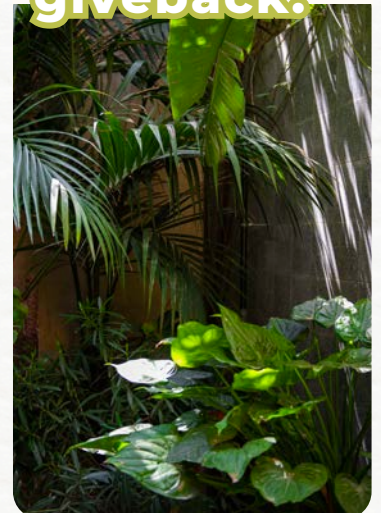
"Faire" is a mindset, that we embrace a culture of slow and conscious living. Our commitment to growing a fair business with mindful steps and the Faire Manifesto reflects our dedication to sustainability.

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.

Granola Bowl 9

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



Chia Pudding & Passion Fruit Bowl 9.5

Coco-passion fruit chia pudding with home-made granola and seasonal organic fresh fruits.



Açaí Bowl *best seller* 12.5

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!

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



+organic salted peanut butter from Nat's 2

Açaí Chia Pudding Bowl (new) 12.5

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



healthy bowls



hollandaise love

Eggs Benedict Avocado 12

2 organic poached eggs topped with Hollandaise sauce and sliced avocado served on homemade, English muffins and spicy togarashi served on the side.

Eggs Benedict Bacon 13.75

2 organic poached eggs topped with Hollandaise sauce on a bed of two vegan bacon slices served on homemade English muffins, spicy togarashi served on the side.

+avacado 2.8

Eggs Benedict Supreme: Avocado & Bacon 14

2 organic poached eggs topped with homemade Hollandaise sauce on a bed of sliced avocado with two delicious grilled vegan bacon slices served on Eric & Benjamin's famous organic English muffins, spicy togarashi served on the side.

+oven baked mushrooms 3.5

Make it our neighbor Howard's ultimate plate with extra halloumi & beyond sausage! 6



toasts

that taste like a festival!



Avocado & Houmous Toast 12

2 slices of organic whole grain bread, each topped generously with chunky avocado spread, dry tomato hummus & seasonal crispy vegetables on both slices.



+feta & poached egg 3.5



Chef's Avocado Toast & Omelette 15.8

2 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 rucola.



+2 slices vegan bacon 3.5



Avocado Toast & Scrambled Tofu "Egg" (Gluten free) 14.8

2 slices of organic gluten free bread, each topped generously with chunky avocado spread and topped with fried onion and fluffy scrambled tofu eggs.



+oven baked mushrooms 3.5

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



Probiotic Toast (new) 14

Your gut will thank you! A delicious blend of ingredients to support a healthy digestive system:

2 slices of organic whole grain sourdough bread, sliced avocado, cottage cheese, chili olive oil, 2 poached eggs, accompanied by mesclun topped with unfiltered apple cider vinaigrette fermented with "the mother".

take your sunny side up!



Sunny Side Up 13

Ideal for the salty & sweet lovers: 2 sunny side organic eggs on pancakes, 2 slices of vegan bacon, fried onions, topped with maple syrup



+sliced avocado 2.8

Egg Beyond Burger 17

Probably the most delicious Beyond Burger you've had! Black Bun, Beyond Meat, melted gouda, sunny side up egg, red onion slices, and homemade sauce. Served with sweet potato wedges and herb mayonnaise.



+vegan bacon on burger 2.5




dipping

happy eggs!



Shakshuka 13.5

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

 +Italian Beyond Sausage 5

 +avocado 2.8

Turkish Eggs 13

Turkish Chilbir poached eggs over a delicious garlicky yoghurt, finished with a warm spicy olive oil with red pepper flakes and home-made almond dukkah.

 +avocado 2.8

Tartufffffo 16.5

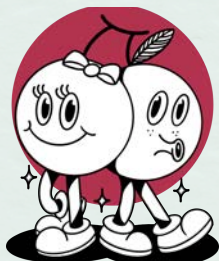
Baked mushrooms with truffle sauce, and creamy "stracciatella di burrata" accompanied by 2 organic eggs with mix of dill and chervil

 +avocado 2.8

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 8

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



Handcut Truffle Sweet Potato 8.75

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



Stracciatella Dip 12.75

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



- all homemade!

sweet deals

Pancakes

12.5

3 fluffy organic pancakes topped with organic seasonal fruits, crushed nuts, maple syrup & cream cheese frosting.



+homemade chocolate paste with @OriginalBeans 2

+caramel sauce 2

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



Raspberry Friand Cake

4.5

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



Banana Bread

5

Delicious, moist banana bread baked to perfection.



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.



Daily Homemade Cheesecake

6.5

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

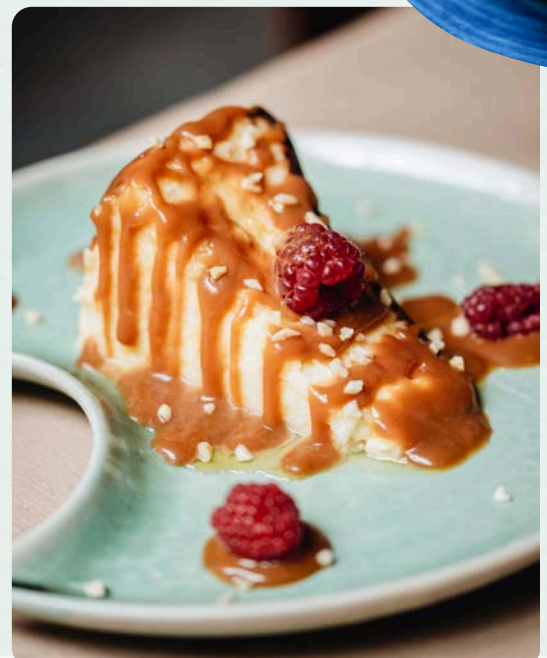
+scoop of non-dairy vanilla ice cream from @DeLaCremBcn 3.5



Magic Energy Ball

3

Freshly made energy ball made from dates, cacao, cashew and coconut oil. True Magic!





Add-ons

spoil your
tastebuds even more

available with a main dish



Spanish Avocado 2.8

Sliced half an avocado with herbs

Freshly Oven Baked Mushrooms 3.5

Slowly baked organic mushrooms

Handcut Sweet Potato Wedges 4.5

Organic oven roasted sweet potato wedges with fresh rosemary and spices

Vegan Bacon 3.5

2 strips of grilled vegan bacon

Beyond Sausage 5

An extra juicy Italian sausage

Organic Maple Syrup 1.5

An extra shot of the sticky sweetness

Organic Gluten Free Bread from @Origo 2.5

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



Scoop of Vanilla Ice Cream 3.5

The best non-dairy vanilla ice cream from the famous artisanal producer DeLaCrem @delacrembcn in Barcelona.

Fresh small side salad 4.5

Mesclun of young organic leafy greens with vinaigrette 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 3.5

2 slices of grilled Cypriot halloumi cheese

Feta Cheese 2.8

Feta cheese with olive oil, cumin & oregano

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	1.9	Hot Chocolate	4.5
Cortado	2.2	Mocha	4.5
Americano	2.8	Filter Coffee	2.8
large	4	large	4
Cafe con leche	2.8	Affogato	5
Macchiato	2.9	with @DeLaCrem vanilla ice cream	
Flat White	3.8	Take a bag to home - 250g	9
Latte	4.5	Keep enjoying your favorite coffee at home: Three Marks Barcelona Coffee Beans 250g	
Cappuccino	3.6		
double shot	4.2		

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

Flow State
focus. memory. clarity. 5.25

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

Life Force
imunity. vitality. longevity. 5.25

Coffee, Chaga, Maitake, Schisandra

Bright Mood
calm. happiness. creativity. 5.25

Coffee, Reishi, L-Theanine, 5-HTP

Bag of choice 300g 22

Coffee benefits at home!



Organic Matcha

Premium organic Matcha from Clearspring

Matcha Latte	5.25
+ make it dirty	1
Matcha Tonic	5.5

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

Cacao Dream	6
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Cacao, agave, cinnamon, oat milk and salt

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

Amarillo Reflejo - digestive infusion	3.5
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Chamomile, olive, fennel, star anise, lemongrass.

Rosa Palo - antioxidant infusion	3.5
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Açai, rosemary, kombucha, lemongrass, mango, rose petals.

Rooibos	3.5
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Rooibos ecologic, origin South Africa.

Berry	3.5
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Natural Grapefruit, Ginger, Tapioca Syrup, Carrot, Blackberry, Guarana, Maca, Pink Pitaya, Papaya, Camu Camu, Lucuma, Açai, Banana, Caca

Handcut

Superfood Smoothies

Green Smoothie 7

Avocado, Apple, Mint, Matcha, Ginger, Spinach, orange juice.

+ Spirulina 0.8

Rose Smoothie 7

Melon, strawberry, banana, orange

Energy Smoothie 7.5

Banana, dates, peanut butter and oat milk (protein bomb!)



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



Bioma Kombucha

Organic Kombucha made with love in Barcelona @biomakombucha

Flavour of the day 5.9

Ask your waiter! :)

Ice Ice Baby

Coffees

**Julia's Home-brewed
Cold Brew** 4.5

Espresso Tonic 5

Iced Latte 5

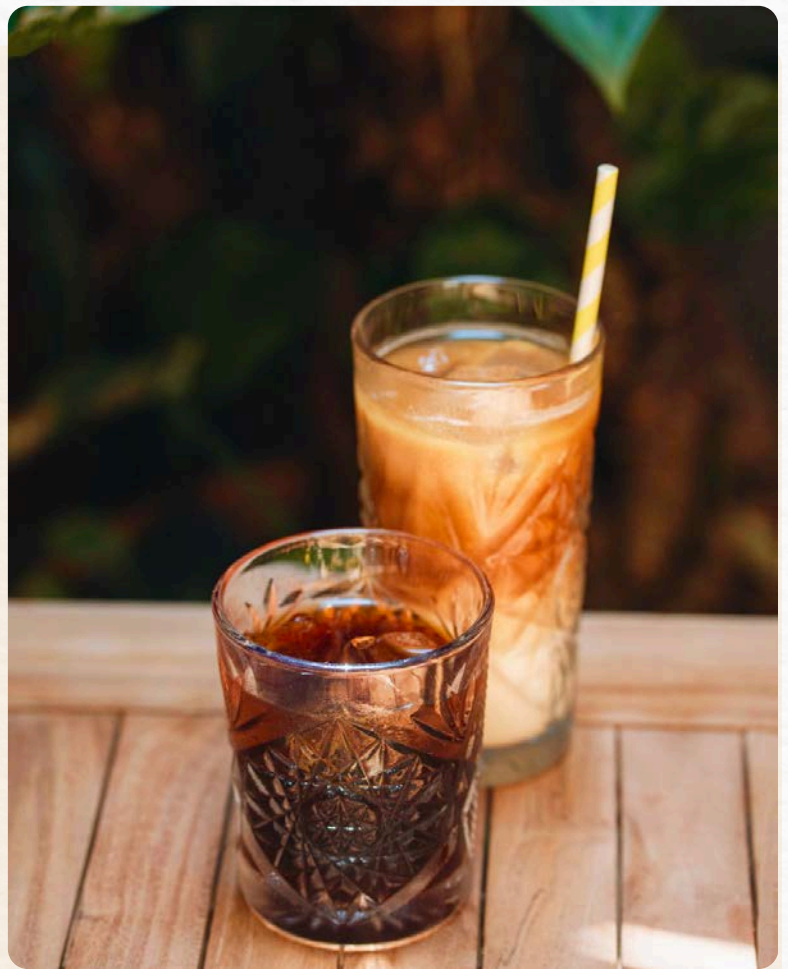
Iced Latte Avena 4.9

Drinks

Iced Matcha Latte 5.5

Iced Chai Latte 6

Iced tea 5



chilled organic drinks

**Sparkling Water
0.5L** 2.8

**Whole Earth
Organic Cola** 3.5

**Whole Earth
Organic Ginger Ale** 3.5

**Valencia's Fresh
Organic Orange Juice** M: 4.6
L: 6

**Homemade
Cold Lemonade** 5.5

make it sparkling!

1

it's always
Cheers
o'clock!



Cocktails

Classics

Aperol Spritz 9

Aperol, Cava, Soda

Bloody Mary 9

The Classic

Vodka Lemonade 8

Homemade with vodka
+ make sparkling 1

Mules

Moscow Mule 10

Vodka, Lime, Ginger Beer

Mezcal Mule 10

Mezcal, Lime, Ginger Beer

London Mule 10

Gin, Lime, Ginger Beer

Refreshing Sangria

Sangria Glass 7

Sangria Bottle 1L 23

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

Mimosa Life

Mimosa Glass 7

Mimosa Jar 1L 23

Biodynamic Penedès Cava & freshly
squeezed organic orange juice

Bellini 6

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

Boozy Smoothie

Green Boozy 9.5

Vodka, mint, matcha, spinach, banana,
ginger, orange

Rose Boozy 9.5

Gin, strawberry, melon, banana, orange



Biodynamic Wine

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

Red	glass	bottle
VITXO	4.95	23

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

White	glass	bottle
VITXA	4.95	23

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

Cava	glass	bottle
DEDALO Biodynamic	6	25

Toledo, España - Fede Lucendo Airen 100%
Ultra-fine bubbles, cystic notes

Vermouth	glass
Red Vermouth	4.5

Organic - Homemade



Beers

Bottled

Nomada, Naturpils	3.5
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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.

Espiga Garage IPA	5.5
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A gluten-free American IPA with character (4.6%)

Beer 0.0%	3.5
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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



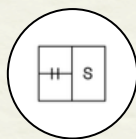
Nossa! Açaí

100% wild harvest Açaí, the superfruit from Amazonia. Every time you eat our açai 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



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 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.

