

# Faire.

brunch & drinks

## MENU

2024





it's all about  
**good.**

**Faire.**  
brunch & drinks

2

**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.**



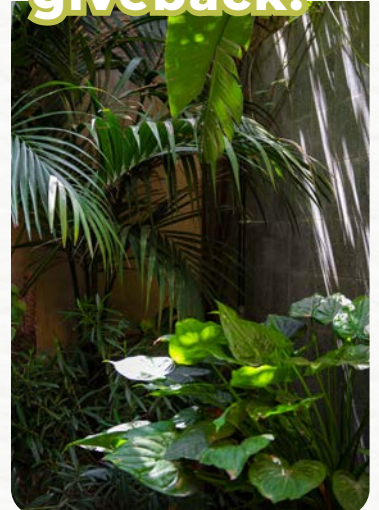
**"Faire" is a mindset, that we embrace a culture of slow and conscious living.** Our commitment to growing a fair business with mindful steps and the Faire Manifesto reflects our dedication to sustainability.

**connection.**



**Faire is a place 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

3

## 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



11.5

Every time you eat our açai 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 açai, topped with freshly cut fruits, homemade granola, and coconut flakes - a super antioxidant!



+organic salted peanut butter

2



# hollandaise love

## Eggs Benedict Avocado

12

2 organic poached eggs topped with Hollandaise sauce and sliced avocado served on @Origo's fresh bread 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 @Origo's fresh bread and 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 Origo's famous organic sourdough bread and 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

11.5

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

15.5

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 "Eggg"

14.5

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



+oven baked mushrooms

3.5



+2 slices vegan bacon

3.5

All the breads in plates are freshly baked by our neighborhood bakeries @pan\_a\_ma, @origobakery.



## Fresh Spring Toast

13.5

Creamy green olive and almond tapenade on sourdough bread from Panamar Bakery with roasted fennel, feta cheese, toasted almonds and orange vinaigrette.



+sliced avocado

2.8

take your  
sunny  
side  
up!



## Sunny Side Up

12.5

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

16.5

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

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



+Italian Beyond Sausage

5



+avocado

2.8

### Turkish Eggs

12.5

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

15.8

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



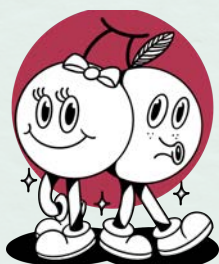
+avocado

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

7.5

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

8.5

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



### Stracciatella Dip

12.5

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





- all homemade!

# sweet deals

## Pancakes

11.75

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

4.4

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



## Banana Bread

4.9

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 Balls

3.5

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



7



## 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 3.5

Mesclun 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 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** 2.7

**Cortado** 2.7

**Americano** 2.8

large 4

**Cafe con leche** 2.8

**Macchiato** 2.8

**Flat White** 3.6

**Latte** 4.5

**Cappuccino** 3.6

double shot 4.2

**Hot Chocolate** 4.5

**Mocha** 4.5

**Filter Coffee** 2.8

large 4

**Affogato** 5

with @DeLaCrem vanilla ice cream

**Take a bag to home - 250g** 9

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

### Flow State

focus. memory. clarity. 5

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

### Life Force

imunity. vitality. longevity. 5

Coffee, Chaga, Maitake, Schisandra

### Bright Mood

calm. happiness. creativity. 5

Coffee, Reishi, L-Theanine, 5-HTP

**Bag of choice 300g** 22

Coffee benefits at home!





# Matcha Latte

Matcha by the best specialty tea store in town!  
@toto.organics

**Matcha Latte** 5

+ make it dirty 1

**Energy of Chai** 8

Matcha, fresh home made chai, cacao, reishi,  
maca, guarana, topped with cinnamon, oat milk

+ make it dirty 1

## Homemade Chai

Made in house, with ayurvedic spices.

**Chai Latte** 5.5

+ make it dirty 1



## 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**  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

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

**Rooibos** 3.5

Rooibos ecologic, origin South Africa.

**Berry** 3.5

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

## Homemade Iced Tea

Homemade with all organics

**Iced Tea** 5



# Handcut

## Superfood Smoothies

### Green Smoothie 6.8

Avocado, Apple, Mint, Matcha, Ginger, Spinach

+ Spirulina 0.8

### Rose Smoothie 6.8

Melon, strawberry, banana, orange

### Açaí Smoothie 7.5

Organic amazon protective açai @nossaacai, banana, blueberry, coco water

### Energy Smoothie 7.5

Banana, dates, peanut butter and oat milk

### Soul Smoothie 7.9

Nourish your soul, mind, and body with avocado, mint, ceremonial-grade raw cacao, spirulina, matcha, apple and ginger. Superfoods from @organica



# Elixir Shots

## SAPINCA

### Organic Ginger Root Elixir Shot 3.5

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 3.5

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



# chiilled organic drinks

**Sparkling Water 0.5L** 3

**Whole Earth Organic Cola** 3.5

**Whole Earth Organic Ginger Ale** 3.5

**Valencia's Fresh Organic Orange Juice** M: 4.5 L: 5.9

**Homemade Cold Lemonade** 4.5

+ make it sparkling

1



it's always  
**Cheers**  
o'clock!



12

## Cocktails

### Classics

**Aperol Spritz** 8

Aperol, Cava, Soda

**Bloody Mary** 8.5

The Classic

**Vodka Lemonade** 7

Homemade with vodka  
+ make sparkling 1

### Mules

**Moscow Mule** 9

Vodka, Lime, Ginger Beer

**Mezcal Mule** 9

Mezcal, Lime, Ginger Beer

**London Mule** 9

Gin, Lime, Ginger Beer

## Refreshing Sangria

**Sangria Glass** 6.5

**Sangria Bottle 1L** 22

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

## Mimosa Life

**Mimosa Glass** 5.5

**Mimosa Jar 1L** 19

Biodynamic Penedès Cava & freshly  
squeezed organic orange juice

**Bellini** 5.5

Organic Peach Juice from @Cal Valls &  
Biodynamic Cava from the region.

## Boozy Smoothie

**Green Boozy** 9

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

**Yellow Boozy** 9

Gin, apple, peach, banana, orange





# Biodynamic Wine

13

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

## Red

**VITXO**

glass

4.7

bottle

22

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

## White

**VITXA**

glass

4.7

bottle

22

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

## Cava

**DEDALO | Biodynamic**

glass

5.5

bottle

24

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

## Vermouth

**Red Vermouth**

glass

3.7

Organic - Homemade



## Beers

"Ocean Beer allocates 100% of the profits to support the restoration and protection of the ocean and marine life" @oceanbeer

**Ocean Lager**

3.5

**Ocean IPA**

4.5

**Ocean Alcohol  
Free 0.0**

3.5





# 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



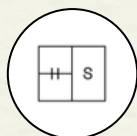
## Nossa! Açaí

100% wild harvest Açaí, the superfruit from Amazonia. Every time you eat our açai bowl, 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 organic eggs are taken care of by Montsoliu, nearby Girona.  
@montsoliu

