



Marrakech

In search of the best restaurants, markets and spices

HomeExchange



I spontaneously flew to Marrakech and got the great opportunity to book an apartment on HomeExchange. HomeExchange is a member-based platform where 450,000 people worldwide exchange or simply rent out beautiful houses, apartments and apartments. Many of these accommodations are second homes, making spontaneous travel a little easier.

One thing is for sure, with HomeExchange the trip becomes authentic and very private.

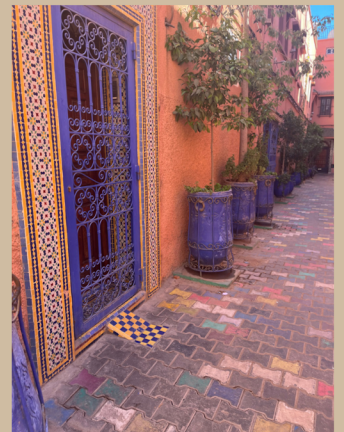
The HomeExchange **points system**.

Every member has the possibility to offer his accommodation to other members for points, which he/she can use later for own bookings. There is also the possibility to exchange accommodations if there is no interest in points.

Moroccan cuisine fuses the original Berber cuisine with Arabic, Spanish, Turkish and French cooking.

Interestingly, the country's history has had a definite influence on its food culture. Tracing these origins, I embarked on a journey to Marrakech.

I've written down a few highlights that will spice up your culinary stay.



"When the stomach is full, it tells the head to sing".

Moroccan proverb

RIAD



A riad is a traditional Moroccan house with a courtyard.

They provide shelter and privacy for the family.

Many riads in Marrakech are used as hotels nowadays. Depending on the owner they have a garden, pool or other interior in the courtyard.

What is very impressive is that when you stand in front of a riad, you can never guess what it looks like from the inside. This makes it very magical and enchanting.



MEDINA



Is the city center from where you can visit the souk by day and night. Did you know the great square Medina was declared a World Heritage Site? Here is daily trade by day and eat by night.

The Koutoubia Moshee, translated as Mosque of the Book Trade, is just a few minutes walk from the Medina and is a real meeting place. It is the oldest mosque in all of Morocco Right next door is the Cyber Park, here you can find wifi and a quiet place to take photos or just relax from the city hustle and bustle.

If you feel like a park, Marrakech has a lot to offer. The Jardin Secret is in the middle of the Souk (market) truble and a nice stopover should you want to think through prices and purchases. :-) The Dar El Bacha Museum is right next to the Presidential Palace, which by the way is not allowed to fly over. Private is private.

The Jardin Majorelle and the Yves Saint Laurent Mansion as well as the Yves Saint Laurent Museum are a must see not only for fashion enthusiasts! Colorful, creative and idyllically designed, the wait in line is worth it. Tip buy your ticket online and go by as early as possible, the more the day progressed the more visitors want to come by.



CULINARY ART MUSEUM

Adress: Rue Riad Zitoun el Jdid, Marrakesh 40000, Morocco

Website: <https://www.moroccancam.com/>



The Culinary Art Museum in the middle of the metropolitan troubles is the only one of its kind in the whole of Africa. Here, traditional dishes are displayed on large canvases and explained with recipes and rituals. There are plenty of recipe videos, traditionally set tables and much more. An absolute must for any foodie.

My highlight here was the cooking classes, I got to participate in a private cooking class. A kitchen perfectly set for 25 people would be opened for me to cook traditional dishes with the chef (Naimna) that day.

From Tajine, Zaalouk, Tanjia and Couscous I was allowed to prepare everything in a traditional and balanced way. Everything fresh, finely and cleanly cut as well as made with a lot of love. Simply a taste explosion.

Tajine = vegetables from the stewpot

Tanjia = meat from the stewpot

Afterwards I was allowed to eat my home-cooked meal on the roof terrace. The view and the great service were my absolute highlight of the day.



DAR MARJANA

Adress: 15 Derb Sidi Ali Tair, Marrakech

Website: <https://www.darmarjana.com/>

Rating: 



The most authentic and directly in Medina located restaurant is just right if you are looking for a place where you are offered a dance show consisting of belly dancer and live music in the evening. The warm-hearted Kenza and her family opened the restaurant 40 years ago and since then have run it with a lot of heart and love. The building is over 200 years old, you can see the history in the modern ambience.

The restaurant is divided into 2 areas the Roof Top (modern Moroccan cuisine) and the Basement with many séparées and mini pond (traditional cuisine). All a question of mood. :-)

I was warmly welcomed with a delicious welcome drink (ingredients: orange, grapefruit, mint, pineapple, fig liqueur) and could find vegan dishes without further problems. From the Warqa that is a puff pastry tart filled with spicy vegetables, in addition there were various small spicy dips and vegetables such as Zaalouk (Auberginen spicy cooked with fresh tomatoes), olives, tomato chutney (yummy), peppers grilled and spiced.

I got fluffy steamed couscous with nice spicy cooked down tajine vegetables. For dessert, we had traditional sweet m'hancha. Homemade puff pastry layered with nuts. Of course, the traditional brewed (see photo) mint tea may not be missing here. Nana mint, which in its form and taste is found only in Morocco, makes the refreshing and lovely taste of the tea and is in any case a must :-)

My recommendation: Zaalouk, tomato chutney, classic tajine vegetables with couscous.



Nomad

Rating: 

Adress: 1 Derb Aarjane, Marrakesh 40000, Morocco
Website: <https://nomadmarrakech.com/en/>

If you are in the mood for a nice view during the Souk (Place Des Epices) then Nomad is very convenient for you. The very modern chill out spot offers Moroccan fusion food that is balanced and healthy. For me, it wasn't classic Moroccan enough as I'm more into traditional cuisine. It is nevertheless to address the issue of balanced nutrition, very well portioned. The ratio to healthy, complex carbohydrates, fats and protein is given here and can be seen.

My recommendation: the avocado cream and quinoa salad romped with cauliflower from the oven, sweet potato from the oven on a bed of couscous.



Rating: 

El Fenn

Adress: Derb Moulay Abdullah Ben Hezzian, 2, Marrakesh 40000, Morocco
Website: <https://el-fenn.com/>

A beautiful boutique in the entrance area, a wonderfully exclusive hotel with a very tasty and interesting menu for the rooftop bar and classic restaurant on the first floor. All of this is crowned with an enchanting interior design that is really worth seeing.

I especially loved the direct view into the kitchen. In the restaurant, you have the opportunity to take a look into the open kitchen and be impressed by the authentic craftsmanship of the chefs.

My recommendation: The candied orange chocolate with sunflower seed tuiles are an absolute highlight at the end.



Cafe des Epices

Rating: 

Adress: Medina, Derb Rahba Lakdima, Marrakesh, Morocco
Webseite: <https://cafedesepices.ma/>

If you want to eat something tasty and healthy during your visit to the souk, you can't go wrong with this cafe. Not only that you sit with a step from the souk directly in the cafe you get your order in minutes fast.

I could serve my vegan heart well here with legume salad like lentils and co. Wonderful hearty spiced and in addition some Zalouk with Tajine vegetables and the day is saved.

Here you can eat full and balanced, so you stay full for a long time.

My recommendation: the mint tea and the well-seasoned legume salad.



Ayaso Medina

Rating: 

Adress: Rahba Kedima no 168 Kedima Square, Marrakesh 40000, Morocco
Website: <https://ayasorestaurantbio.business.site/>

If you are in the mood for organic and vegan dishes during your visit to Souk, then this small but nice cafe is the right place for you. From carrot cake to other creative vegan desserts you will find everything here. Vegetable milk (which is not a given everywhere) and also very tasty quinoa, couscous and rice dishes. Everything easily digestible and especially in organic quality.

My recommendation: beet chickpea quinoa salad and latte macchiato with plant milk.

Berber Eyes

Rating: 

Adress: 22 Rue Riad Laarous, Marrakesh 40000, Morocco



Who doesn't know these insanely impressive images from social media? The hot mocha in the pot that is moved in circular movements in the sand suddenly it starts to boil and is ready. Wow...I don't drink coffee regularly but a mocha prepared the traditional way is a must for me no matter where I go.

How it works: The sand is in a fireproof container that is placed on a fire pit. This way the heat is evenly delivered to the pot. It is a spectacle for the senses.

My recommendation: Mocha from the hot sand



FROM THE SOUK (MARKET)

Adress: Place Des Epices

The market not only offers beautiful decorations, snacks and jewelry, but if you look very closely, there are also wonderfully useful tools from the Berber era. The lipstick, perfume or argan oil (with oud, jasmine or other essential oils) Rassoul Clay and much more that are an asset to your life.



Breakfast

Pikala Cafe

Adress: 139 Arset Aouzal Rd, Marrakesh 40000, Morocco
Website: <https://www.pikalabikes.com/>

Rating: 



The cafe that offers a home to all those who want to explore. Because Pikala offers bike tours of Marrakech, you have here the opportunity to explore Marrakech by bike, quite exciting. Moreover, all those who are here on workation will find a good place to work in the sun and enjoy a latte. The kitchen offers more or less healthy snacks and plant-based milk is definitely a regular thing.

They see themselves as a social hub, because education for all is the first priority. Everyone can participate in great workshops there for free or with minimal entrance fee. Above all, young people are trained in Marrakech to carry out bicycle tours.

My recommendation: Latte Macchiato with oat milk and banana bread



BACHA COFFEE

Adress: Dar El Bacha, Rue Fatima Zahra, Marrakech 40000, Morocco
Website: https://bachacoffee.com/coffee-beans/fine-flavoured/marrakech-morning-coffee_C9081

Rating: 



The most impressive cafe in Marrakech is definitely Bacha Coffee. Right next to the Royal Palace, it is part of the Dar el Bacha Museum. Built in 1910 as part of the palace, it is regularly used by writers, film producers and many more for a cup of Arabica.

Coffee (caffeine free or with) from all over the world is offered here. Directly for consumption or as a souvinier. The detailed interior design captures and brings dreams to life.

Let yourself be enchanted here and dive into the world when it was all about coffee.

My recommendation: the coffee on the menu is sold by 1 liter pots, so it is quite enough to order 1 pot for 4 people. We ordered 2 and were totally overwhelmed by the amount of coffee we could drink.hahaha that remains a running gag in our circle of friends.

