

## Marrakech

### Patisserie Al Jawda - 11 Rue la Liberté in Gueliz (the new town)

El Fna food court. Ignore tourist stalls (with menus listing a bit of everything) and goto the numbered specialty stalls. #14 serves impeccable seafood; #31 has addictive lamb sausages; #13 Orange Juice.

To mitigate the risk of "tourist belly" (which is neither more nor less likely here than anywhere in the world), be cautious and follow a few basic rules: Avoid stalls that mount elaborate food displays, attempt to cook a multitude of dishes, and are crowded with tourists. Instead, head for the stalls that attract the locals and specialize in one or two signature dishes. **Stalls numbered 1 through 6** all focus only on bowls of fresh snails served in a rousing broth of thyme, caraway seeds, green tea leaves, mint, and red chiles. Vendor #94 (and the unnumbered vendor facing #94, apparently so popular he doesn't need a number) serves a surprisingly satisfying sandwich of hard-boiled eggs cradled in fresh-baked bread. And try a glass of fresh-squeezed orange juice from one of the juice vendors framing the square; it will be the sweetest, pulpiest glass of orange juice you'll ever taste.

#### Four Seasons Recommendations:

##### **Le Tobsil**

22 Derb Abdellah ben Hessaïen, Bab Ksour, 212/524-44-40-52

**Why go:** Hidden down a labyrinth of shadowy streets in the Medina, this two-storey restaurant, housed in an old palace and helmed by Moroccan chef Fatima Mountassamim, is one of the places most evocative of old Marrakech.

**What to eat:** Your choice from the array of nearly a dozen salads and condiments and a lavish couscous

**Take note:** The fixed price dinner includes Moroccan wines.

##### [Al Fassia Guéliz](#)

55 Boulevard Zerktouni, 212/524-43-40-60

**Why go:** Many consider this the best traditional Moroccan food in the city, and it's very popular with guests from France and Great Britain. The sunny enclosed terrace is charming at lunchtime. The breads are addictive.

**What to eat:** Roasted lamb shoulder with almonds or pigeon pastilla

**Take note:** The restaurant is run entirely by women, and they take great pride in their work.

##### [Dar Essalam](#)

170 Riad Zitoun Kedim, 212/524-44-35-20

**Why go:** The restaurant's exquisitely decorated dining rooms evoke the 17th-century palace within the old town of the Medina, and its menu is one of the most extensive for traditional Moroccan cuisine, including an eight-course dinner and seven different tagines à la carte.

**What to eat:** Tagine of chicken with olives

##### [Bo Zin](#)

Douar Lahna, Route de l'Ourika, 212/524-38-80-12

**Why go:** A burning fire and sophisticated, dimly lit spaces make for an evening of romance. Take a pre- or post-meal stroll through the restaurant's outdoor garden and sip cocktails beneath the starry sky.

**What to eat:** Prawns flavoured with pistachio oil and served with crunchy marinated vegetables

**Take note:** Continue the evening at the nearby bar, where a DJ sets the mood.

##### **Djellabar**

Villa Bougainvillée, 2 rue Abou Hanifa, 212/524-42-12-42

**Why go:** The trendy and upbeat vibe at Djellabar is accented with music spun by DJ and co-owner Claude Challe. The colourful dining area echoes the chef's inventive take on traditional Moroccan cuisine.

**What to eat:** Saffron risotto with fried calamari or the house couscous

**Take note:** Go back for a cocktail. A popular nightspot, the venue comes alive as the evening hours stretch on.

## Dar Yacout – Tourist trap

[Terrasse des epices 1](#), souk Cherifia. Sid Abdelaziz 00 212 (0) 524 375 904 Kamal Laftimi is a smart young Moroccan who started out with a small riad, Tlaata wa Sitteen. His Café des Epices in the heart of the souks is now an obligatory stop for anyone in need of a light lunch and the Terrace repeats the formula with laidback seating in open-sided booths, cool music and big views. This time he has added a good all-day Franco-Moroccan dining menu. Specialties include salads and grilled meat and fish, and there is always a range of fresh juices - orange, of course, all year round, and whatever else is in season. Young expats not normally seen on this side of town can be found lounging on the banquettes, while an increasing number of foreigners in search of a quiet moment in the souk are making their way up the stairs to this rooftop hideaway. Terrace des Epices featured in our story about [Restaurants in Marrakech](#).

[Le Fondouk](#) 55 Souk Hal Fassi, Kat Bennahid, Medina, Marrakech (00 212 524 378 190; Kamal Laftimi is a smart young Moroccan who started out with a small riad, Tlaata wa Sitteen. His Café des Epices in the heart of the souks is now an obligatory stop for anyone in need of a light lunch and the Terrace repeats the formula with laidback seating in open-sided booths, cool music and big views. This time he has added a good all-day Franco-Moroccan dining menu. Specialties include salads and grilled meat and fish, and there is always a range of fresh juices - orange, of course, all year round, and whatever else is in season. Young expats not normally seen on this side of town can be found lounging on the banquettes, while an increasing number of foreigners in search of a quiet moment in the souk are making their way up the stairs to this rooftop hideaway. Terrace des Epices featured in our story about [Restaurants in Marrakech](#).

### LE TOBSIL

22 Derb Abdellah Ben Hessaien, Bab Ksour, Medina, Marrakech (00 212 524 444 052). In typical Marrakech fashion, the food at Le Tobsil just keeps on coming, course after course after course. But far from being a test of endurance, the experience is more like unwrapping presents at Christmas: you can't wait to see what's next. Aperitifs are followed by a swarm of small vegetarian meze dishes; then comes a flaky *pastilla*, followed by a tagine and a couscous dish; finally there is fruit and tea/coffee accompanied by cakes or pastries. The setting is equally rich, a gorgeous old house deep in the Medina where guests are seated on two levels around a courtyard and entertained by *gnawa* musicians playing a trance-inducing Moroccan form of blues

[La Maison Arabe Resturant 1](#), Derb Assenhbe, babDoukkala+212 5 24 38 70 10 Marrakesh's pioneer boutique riad hotel in the medina, takes its food very seriously. The culinary ambition comes courtesy of owner Fabrizio Ruspoli, whose restaurant **Les Trois Saveurs** triumphantly reclaims Morocco's beleaguered signature dish, the tagine. Chef Didier Levy's famous lamb tagine is a vibrant *tour de force* roused by saffron, onions, sesame seeds, ginger, turmeric, and caramelized oranges so the tender lamb is brightened by the fruit's sunny sweetness. Just as good are his chicken tagine with sun-dried peaches, and his pigeon pastilla.

[Le Jardin](#). If the rooftop at Café des Épices is too crowded, head over to Kaftimi's second, newest restaurant, Le Jardin, a few twists of the medina away from the Café. Situated in the blooming courtyard of a restored riad, Le Jardin is a mash-up of café and performance space, where films are projected on the walls at night and a small library nestles under the courtyard arches. The food, like that at the café, is best for a simple lunch: Try the chicken club sandwich, salad of three melons, sardines in olive oil with toast, or the ricotta ravioli. The calm, oasis-like setting under tall courtyard palm trees makes for a smart escape from the sun. (32, souk El jeld, Sidi Abdelaziz, 011-212-5-24-37-82-95, [lejardin.ma](#))

Shopping "mall" [Souk Cherifa](#); [Terrasse des epices](#) is in the same building