



Flavors of Morocco



MOROCCO *Jewels*

11 Days /10 Nights Exploring The Tastes of Morocco

Ousadden Tours has a deep experience in exploring these avenues of unveiling the mysteries of the Moroccan Vibrant Cuisine through its own relationship with Moroccan Chefs. Besides the historical visits Ousadden Tours would offer you visits to the souks where the chefs would buy the necessary vegetables, virgin olive oil and spices in the Market. Ousadden Tours is committed to

providing you with an outstanding travel experience which we promise to be safe, enjoyable, instructive and unforgettable.



Day 1- Sept. 8: New York To Casablanca

Depart this evening on your transatlantic flight on Royal Air Maroc's direct flight to Casablanca. Entertainment and meals on board.

Day 2- Sep 9: Casablanca /Rabat

you'll be met by our local guide at the airport to take you to Casablanca. Famous for the second largest Mosque all over the world, the franco-moresque architecture. The visit can take 2 hours. Then we'll drive towards Rabat (1h) which is the administrative capital of Morocco. Rabat is recognized by the UNISCO as a heritage for humanity since its historical monuments date back to the 12th century. it's a city where modernity and authenticity melt into each other forming marvelous images that can't be found elsewhere. Dinner and overnight at Farah Hotel.

Day 3 - Sep 10: Casablanca / Meknes / Fes

We drive for 3h to get to Meknes. One of the most beautiful and powerful Imperial cities in Morocco by the most well-known Sultan in the history of Morocco, Moulay Ismail who made out of Meknes(the brave warriors) the chef-d'oeuvre of the Alaouite dynasty. Meknes is surrounded by 45km of rampart, it has preserved imposing monuments, involving several beautiful mosques to which Meknes owes the nickname of the "city of a hundred minarets". Among them, the Great Mosque, which was set up in the 12th century. Meknes is also famous of its titanic gates with beautiful sculpted canopies. Its splendid medina, the royal palace, huge historical monuments earned Meknes a place on UNICCO's world heritage list. We get to Fes in the evening. Dinner and overnight at Riad Ommeyed.

Day 4 - Sep 11: Fes / Cooking Class in Riad

Today we take a tour inside the Medina to explore its labyrinthine and the treasure hidden behind very humble facades. At noon you get to Palais Amani to meet the Chef who is going to give you a lecture about the Moroccan Gastronomy then give us a list of vegetables, spices and meat to buy yourselves from the nearby market. Today you'll explore the secrets behind making a Moroccan Tajine. After dinner we suggest to take to Dinner/Drink show inside the medina. A show that exhibits the Moroccan corporal arts and Music. Dinner and overnight at Riad Ommeyed.

Day 5 - Sept. 12: Fes / Cooking Class in Riad

Today we continue exploring the city which nicknamed as the Athens of Africa thanks to its various Medrassas, the spiritual capital of Morocco thanks to its mystical shrines. In the afternoon you meet the chef to give you instructions about what to buy to make the vibrant Moroccan Pastillia: chicken meat, filo dough and almonds. Dinner and overnight at Riad Ommeyed.

Day 6 - Sept. 13: Fes / Marrakesh

The drive from Fes to Marrakesh is a fantastic drive through the cedar wood and oak tree forest where to meet and feed Maggot Monkeys then a stop at the Little Switzerland of Morocco, known for being a skiing resort since the 20's, its brownish tiled roofs with storks nests at the top and architecture give the sensation of huge contrasts between all the previous places that we visited. The drive is going to include a lecture about the history of Amazigh People. The drive is going to continue on green lands and farms of orange and beetroot. We continue towards Marrakesh and the Panorama keeps changing. Dinner and overnight at Kasbah Zalagh

Day 7 - Sept. 14: Marrakesh / Cooking Class at Hotel

Marrakesh, or the red city, a city that fascinates tourists from all over the world for its huge monuments and deeply-rooted history. Here we can visit the Bahia Palace that has a dazzling architecture that makes a wonderful mixture between Andalusian and French Architectures with a huge harmony of colors and sounds; then we walk through the souks that display different arts and artisanal stuff and antiquities that exhibit the genuine refined styles of Moroccan Craftsmanship. In the afternoon we get to La Maison Arabe to meet another chef to give you a lecture about the local gastronomy which is purely influenced by the Amazigh Gastronomy. You get to the market to buy the necessary ingredients for the famous Tanjia: a Dish that concentrates all these flavors that it releases, after a long cooking at low temperature. A story of men. Yes, one of the most famous regional recipes is the preserve of men. At night we get to L'fna Square to enjoy an everlasting show that gives Marrakesh the aspect of Mysterious charms. Dinner and overnight at Kasbah Zalagh

Day 8 - Sept. 15: Marrakesh / Cooking Class at Hotel

Today we visit the Botanical Gardens of Yves Saint Laurent on 8000m² a garden that contains more than three thousand plants from the five continents; saying that Morocco is a melting pot for different civilizations a land where everybody can live and that's why it's visited by more than sixty thousand people every year. And it's here that we can visit the Amazigh Museums that exhibit the civilization of the indigenous. In the afternoon we get back to La Maison Arabe to learn how to make the Moroccan Couscous: the seven vegetables couscous the most difficult dish to prepare in the Moroccan Cuisine. Dinner and overnight at Kasbah Zalagh

Day 9 - Sept. 16: Essaouira.

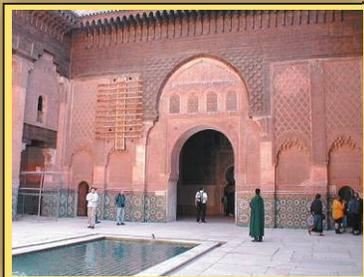
Used to be a Portuguese Settlement where commercial exchanges between Africans and Europeans were taking place. Othello and Alexander the Great were filmed here. Essaouira is very famous for the presence of 12 synagogues since in the 18th century the Sultan of Morocco brought about 300 Jewish merchants and entrusted them with money to handle trade with Europeans. We'll visit all the Portuguese and Islamic monuments. Our visits will take you into small labyrinthine where you can enjoy the sounds, sights, smells and the grandeur of history behind the town that was and still is the Mecca of various artistic visions and currents. Dinner and overnight at Riad Lasultana

Day 10 - Sept. 17: Essaouira / Casablanca

We drive to Casablanca via the Atlantic Road: one of the most beautiful drives in Morocco. Dinner at Rick's Café and overnight at Barcello Hotel.

Day 11 - Sept. 18: Casablanca

At the Airport a farewell drink then drive to the airport to fly back home



Helpful Moroccan Phrases

Thank you : Merci [french] :
 Choukran: thank you [arabic] :
 pronounced 'Shokran' }
 La choukran: no thank you {shukran}

Bonjour : hello [french]:
 Hello/ 'peace be with you': Salam Alikome

Please: minfadlik or "Lah ihfedak"
 Good bye : Bslema
 good morning : sabba elkhir
 good night : masa' el kher
 marhba bikoum you are welcome
 La bas? How are you?
 Shahal taman? How much (price)
 No La
 Yes Naam or Aiwa
 Shukran Thank you

Tour Highlights

Land Only Per Person \$3275
 Land & Air Per Person \$4200
 Single Supplement Per Person \$780

- Private Bus -45 Seats
- Meals as Indicated in The Itinerary
- Local Guide
- Food Basket For Cooking In Fez - Including Meat and enjoyed
- The Moroccan Hammam In Fez
- Sightseeing of The Fez and Marrakech
- Monument Entrance Fees
- One Lunch at The Median of Fez (Chez Skali)
- Bottle-Soda of Water Daily -on Bus
- Lunch At Local Sea Food In Essaouira
- Lunch on The Road Fez (Meknes)
- Lunch on Road To Marrakech Beni Mellal)
- 2 Dinners in Fez with 1 wine bottle for 4
- During cooking class in Fez 2 chefs will be assisting with proceedings

HOTELS USED OR SIMILAR

Date	City	Nights	Hotel
Sep 9	Rabat	1	Farah
Sep 10,11,12	Fez	3	Ommeyed Riad
Sep 13,14,15	Marrakech	3	Kasbah Zalagh
Sep 16	Essaouira	1	Riad Lasulatana
Sep 17	Casablanca	1	Barcello

