



Flavors of Morocco Adventure

13 Days



The Adventure Company | EST. 1969


MT·SOBEKTM
MOUNTAIN TRAVEL SOBEK

CELEBRATING 50 YEARS
AS THE PIONEER OF ADVENTURE TRAVEL

➤ Flavors of Morocco Adventure

Roll up your sleeves and grab your aprons for days of hands-on cooking, Moroccan style. Prepare delicious dishes from scratch — think colorful tagines, seasoned couscous, and traditional Andalusian pastilla. Between classes, head to cities rich in history. Visit medieval Fes, Morocco's spiritual and cultural hub, and marvel at the Kasbah of Ait Ben Haddou, a striking clay-brick settlement. Sample local street food en route: dried meats, spicy sardines, potato cakes, and snail soup. On the warm dunes of the Sahara, bake bread and share memories around the campfire.

Details

Arrive:	Casablanca, Morocco
Depart:	Casablanca, Morocco
Duration:	13 Days
Group Size:	4-16 Guests
Minimum Age:	15 Years Old
Activity Level:	

Testimonials

“MT Sobek took care of everything for our extended family vacation. Not a hiccup in the planning, the itinerary, the lodging or the guide. Everything in life should be so easy.”

Kathy J.

“Traveling with MT Sobek is like gaining a new set of close friends that have shared an incredible experience together.”

Mark N.

GOT QUESTIONS? SPEAK WITH AN EXPERT.

 1.888.831.7526

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Why Take This Trip With Us?

REASON #01

MT Sobek has been exploring Morocco since 1975 so you're in the right hands for savoring the country's rich and varied gastronomic traditions.

REASON #02

You will learn how to source fresh ingredients and prepare Morocco's diverse and delicious dishes, returning home as a certified Moroccan chef.

REASON #03

Visit one of Essaouira region's vineyards, taste fine wines, and enjoy a gourmet lunch with lovely views onto the estate.

What to Expect



ACTIVITIES

Sourcing fresh ingredients for hands-on cooking classes, street food tastings, scenic drives, camel rides, bread baking, and insightful tours of historical sites.



LODGING

Enchanting riads in the medinas, opulent guesthouses, a luxe desert camp, a peaceful mountain retreat, and a five-star tower hotel.



CLIMATE

The climate is moderate and subtropical, cooled by breezes off the Atlantic and Mediterranean. In the interior the temperatures are more extreme, with cold winters and hot summers.

Meet Our Guides

Our expert guides and trip leaders are truly the key to our trips' success. Many are locals who live in-country year-round; others have made it their second home—all are passionate, enthusiastic and endlessly knowledgeable. Meet two of the guides that might be on your trip.

Lahoucine was born in a small Berber village near Essaouira, in the Southeast of Morocco. Growing up, Lahoucine I was always passionate about sharing Moroccan culture and history with others, and officially became a certified national tour guide in 1997. He speaks English, French, and Arabic; in addition to his native dialect (Berber). Through his profession, he deeply appreciates the opportunity to meet and interact with interesting people from all over the world. Lahoucine always enjoys learning something new about other cultures, and is a great leader & tremendous resource of knowledge nuanced understanding of Morocco.

Hassan Oulkadi

Chacha was born in a Berber village near Agadir. Growing up, he was always passionate and excited to share Moroccan history and culture with others Moroccan history with others. He became a certified national tour guide in 2006 and with over 10 years of experience, has developed a unique leadership style and knowledgeable perspective that makes each adventure educational and enjoyable. He speaks English, French, and Arabic, in addition to his native dialect (Berber), and looks forward to sharing the beauty of his home country to MT Sobek travelers.

Chacha Miloud

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Itinerary

DAY 1

ARRIVE IN CASABLANCA

Welcome to Casablanca, Morocco! Upon arrival at the airport clear immigration and customs and meet your MT Sobek representative. This afternoon, check into the hotel and in the evening head out for a gourmet Moroccan dinner at the La Sqala restaurant.

Meals: D

DAY 2

HEAD TO RABAT

Departing mid-morning, head to the World Heritage city of Rabat with its historic alleyways. Lunch at Dar Naji before checking into the Riad. Explore this afternoon on a guided tour, visiting the ancient fortified city of Kasbah Oudaya. In the evening head out for a gourmet Moroccan dinner at the famed Dinarjat restaurant in the heart of Rabat's medina. Savor the sublime cuisine to the lights of flickering candles and live music.

Meals: B, L, D

DAY 3

JOURNEY TO THE MEDIEVAL CITY OF FES

This morning, make your way to the medieval city of Fes, Morocco's spiritual and cultural heart. Vibrant, noisy and fascinating, Fes is a feast for the senses. On arrival, head straight to the medina for a walking tour, to take in the street food scene, sampling mlawi (pancakes), briwates (samosas), spicy sardines, potato cakes, snail soup, cured olives, and wild honey. In the afternoon, visit the royal palace, the Jewish quarter, the Medersa and Qarawiyyin University. Then check into the luxurious Palais Amani, where you have dinner tonight.

Activity: City & cultural touring; street food tasting

Meals: B, L, D

DAY 4

SEEK FRESH INGREDIENTS AT A SOUK & COOK WITH A CHEF

This morning starts with a visit to the leather tanneries, where vats of dye are used in techniques unchanged for centuries. Then head to the souk with a local chef to buy fresh ingredients for today's lunch. Come back to the local kitchen at Palais Amani to spend a few hours cooking. Enjoy the dishes you prepared à la Marocaine, using bread and your right hand, instead of a fork and knife. After lunch, relax and enjoy a pot of refreshing Moroccan mint tea. This evening is at your leisure.

Meals: B, L

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DAY 5

CAMEL RIDE & BAKE BREAD OVER A CAMPFIRE

Head out this morning for a scenic drive to the desert. Stop off for lunch at a local Berber house before continuing on to the luxury camp in the Sahara. Hop on a camel for a ride in the dunes while watching the sunset — the picture-perfect Saharan moment. This evening, try traditional bread baking over a campfire. After a tasty meal of Moroccan tagines, settle in for a night to remember, paired with beats of tribal songs resonating around the campfire and views of star-strewn night skies.

Meals: B, L, D

DAY 6

JOURNEY TO DADES GORGES

Upon waking up in the Saharan camp, take advantage of the sand dunes to sandboard, enjoy the sunrise light to shoot pictures, or try a headstand on the dunes. Then start the journey to the Dades Gorges, known as the Grand Canyon of Morocco. The scenic drive through the valley takes in several ancient clay kasbahs along the way. Check into your home for the night, Chez Pierre, and enjoy a gourmet dinner.

Meals: B, L, D

DAY 7

EXPLORE DADES GORGES REGION & TAKE A COOKING CLASS

This morning, head out on foot to explore the spectacular Dades Gorges region, an ochre and red series of rugged wadis carved out by the Dades River. Return to Chez Pierre for lunch before starting the afternoon cooking class with the hotel's chef. Tonight's dinner is the food you prepare for lunch this afternoon.

Activity: 2-3 hours/4 miles walking

Meals: B, L, D

DAY 8

TRAVEL TO MARRAKECH

Travel to the mesmerizing ancient city of Marrakech today. Along the way visit the historic Kasbah Ait Ben Haddou, a picture-perfect fortress located on the ancient caravan route between the Sahara and Marrakech. The Kasbah makes for a phenomenal lunch spot, as you learn about the customs and architecture of southern Morocco. Continue on through the Tichka and the High Atlas mountains, and upon arrival to Marrakech, check in to La Maison Arabe, right in the medina.

Meals: B, L, D

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DAY 9

EXPLORE HISTORIC PALACES & EARN A MOROCCAN COOKING CERTIFICATE

Head out early in the morning today to explore Palais Bahia and Palais Badii, two imposing masterpieces of Moroccan architecture that echo Morocco's imperial past. After the guided tour, enjoy lunch at Le Jardin Royal Hammam and in the afternoon take a tagine cooking class taught by local chefs. By the end of the class, you'll be a certified Moroccan chef with culinary skills to impress those at home by whipping up an authentic Moroccan meal. This evening for dinner, enjoy the tagine that you prepared earlier.

Meals: B, L, D

DAY 10

VISIT THE YVES SAINT LAURENT MUSEUM

This morning, visit the Yves Saint Laurent Museum which honors the fashion icon's love of Marrakech with a permanent collection of some of his best-known designs. Then take a stroll through the Majorelle Gardens, filled with exotic plants, which inspired Yves Saint Laurent for over three decades. Enjoy lunch at Café de la Poste, a throwback to Morocco's French colonial past with its 1920s-inspired décor showcasing wicker chairs, potted plants, and an elegant terrace. After lunch, take a tour of the spice market. This evening is at your leisure.

Meals: B, L

DAY 11

EXPLORE THE VINEYARDS OF ESSAOUIRA

Leave bustling Marrakech behind for the enchanting coastal city of Essaouira. Stop at an argan oil cooperative, to discover the strenuous process behind the production of this highly prized oil. Morocco is well-known for its mint tea but it's also an established exporter of fine wines. Tour one of the leading vineyards in the region of Essaouira, followed by a tasting and gourmet lunch. Arrive in Essaouira by late afternoon, its medina brushing up against the Atlantic Ocean. Check in and this evening enjoy dinner at a restaurant overlooking the port.

Meals: B, L, D

DAY 12

TOUR THE SQUALA, MEDINA & HARBOR OF ESSAOUIRA

Take in the laid-back vibe of this Moroccan town with a European seaside twist. Protected from the mighty Atlantic by its ramparts, Essaouira was a former Portuguese trading colony, once home to sizeable British and Jewish populations. This morning take a guided tour of the Sqala fortress, the medina — protected by UNESCO as a World Heritage Site — and the picturesque harbor, where you have lunch before heading back to the hotel. This afternoon take part in a cooking class featuring Moroccan fish and pastries, which you'll have for dinner tonight.

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Meals: B, L, D

DAY 13

SAVOR ORGANIC CHEESE & HEAD TO CASABLANCA

Enjoy a free morning to explore Essaouira at your leisure. Then head to a lovely organic farm outside of Essaouira to sample goat cheeses, learn about the process of cheese-making, and enjoy a decadent meal. Continue on to Casablanca, to tour Hassan II Mosque, the largest mosque in Morocco with reportedly the tallest minaret in the world. Having once employed over 10,000 of the Kingdom's craftsmen to build, it is a stunning display of Moroccan-Andalusian architecture. This evening, enjoy a farewell dinner at one of the popular restaurants in Casablanca.

Meals: B, L, D

DAY 14

BID ADIEU TO MOROCCO

Your Morocco adventure ends this morning. Depart for the Casablanca airport to catch your departure flight.

Meals: B

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Dates

Oct 21 - Nov 3, 2020

For full terms and conditions please visit www.mtsobek.com/terms. Please note that our itineraries may be subject to change.

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Pricing

2020

\$ 5,995 per person

Additional Cost

\$ 1,200 Single Supplement

2021

\$ 6,695 per person

Additional Cost

\$ 1,950 Single Supplement

PRICE INCLUDES

- Expert leadership from experienced adventure guides
- Accommodations as noted in the itinerary
- Meals as noted in the daily itinerary
- Potable water and snacks throughout
- 1 glass of wine or beer at dinner
- All tips and gratuities for support staff with the exception of your lead adventure guide(s)
- All group entrance fees, activities, and ground transportation
- One arrival day and one departure day group airport transfer

PRICE DOES NOT INCLUDE

- International airfare, any airport taxes, or excess baggage charges
- Dinner on Days 3 and 9
- Optional tips to your lead adventure guides
- Personal expenses such as medical immunizations, phone calls, laundry, or souvenirs
- Airport transfers if arriving or departing outside of group transfers
- Optional travel protection

For full terms and conditions please visit www.mtsobek.com/terms. Please note that our itineraries may be subject to change.

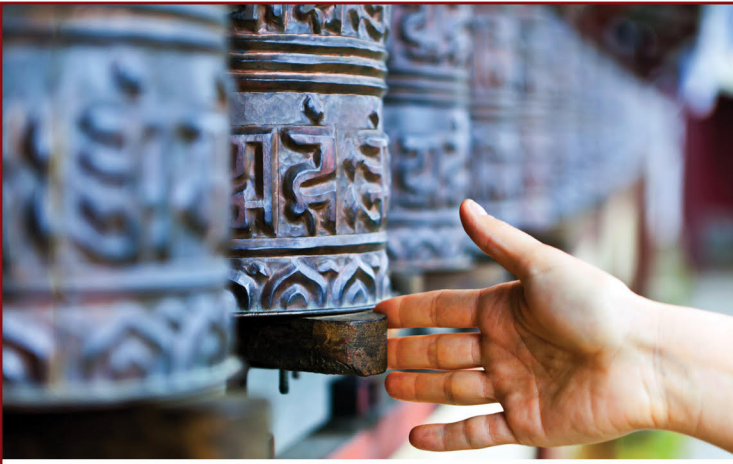
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➤ **The World of MT Sobek**

At Mountain Travel Sobek, we believe life is an adventure and adventure is life.

As the originators, innovators and leaders in adventure travel for more than five decades, we passionately create, craft and share indelible, transformative journeys to the world's most memorable places. Our more than 200 unique and once-in-a-lifetime trips are designed to inspire and exhilarate, enliven and excite--opening eyes and minds through profoundly personal connections with nature and culture.

Our small group and custom adventures span the globe, and the spectrum—of interests, environments and activities—every one expertly planned and knowledgeably and passionately guided. And our commitment to making every experience a remarkable one has earned us preferred travel outfitter status for National Geographic Active Expeditions, Active New York Times Journeys, and Smithsonian Active Journeys.

We are *the* adventure company.

Awards



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