



MOORISH TRAVELS

A SPANISH AND MOROCCAN FOOD SAFARI ~ HOSTED BY CHRISTINE MANFIELD
7 TO 20 OCTOBER 2020

This bespoke, one-off itinerary offers an exciting blend of Spain and Morocco - the perfect culinary pairing! Geographically Mediterranean but with a second rugged Atlantic coastline, Spain enjoys a wealth of seafood and a climate perfectly suited to olives, citrus fruits and all manner of herbs and spices. Today, the quality of 'Jamón Ibérico' - Iberian Ham - is heralded worldwide however, pork has not always featured on Spanish menus because Islamic reign over the Iberian Peninsula persisted for almost eight centuries. The influence of Moorish culture can be seen intertwined with Catholic traditions everywhere and no more so than in its cuisine. For this reason a culinary journey through Spain ties together beautifully with time spent in the spice souks and rose scented gardens of Morocco. Only when the cultures and cuisines of the two nations are combined does the full story become apparent.

Beginning in Spain you'll travel through Madrid, Seville, Granada and Ronda, taking in colourful markets, ocean fresh seafood, olive and almond groves, sultry bodegas and lively tapas bars. You'll visit the Alhambra and the Alcazar, sample the finest acorn-fed Iberian ham and drink sherry straight from the barrel. Moving to Morocco you'll land in the capital Rabat, taste the produce of a sophisticated French-inspired winery then head to Fes, known for its tanneries and ancient Jewish quarter. You'll witness the women baking in communal bread ovens, taste the best tagines and b'stillas on the planet and wander the medina sampling sweet pastries dripping with honey. Spend a night glamping in the desert, then end in Marrakech and enjoy the finest flavours of Morocco in a pioneering restaurant run by an all-female team. Along the way your host Christine Manfield will enhance your experience using her extensive knowledge as a top-level chef to interpret the flavours, smells and sights you encounter.

This enriching itinerary will take you on a journey to the 'culinary cradle' of Europe, through Islamic and Catholic history to arrive at the gastronomic delight of modern day Spain and Morocco.

N.B. A 6 night pre-tour extension to Portugal has been designed to combine with this journey.

Itinerary in Brief:

Day 1 - 2 7 Oct 2020:	Arrive Madrid, Hotel Urso - 2 nights
Day 3 - 4 9 Oct 2020:	Seville, Hotel Corral del Rey - 2 nights
Day 5 11 Oct 2020:	Granada, Hotel Palacio de Santa Paula - 1 night
Day 6 - 7 12 Oct 2020:	Ronda, Finca La Donaira - 2 nights
Day 8 14 Oct 2020:	Rabat, Villa Diyafa - 1 night
Day 9 - 10 15 Oct 2020:	Fes, Palais Amani - 2 nights
Day 11 17 Oct 2020:	Agafay, Scarabeo Desert Camp - 1 night
Day 12 - 13 18 Oct 2020:	Marrakech, La Maison Arabe - 2 nights
Day 14 20 Oct 2020:	Day of departure

WHY WE LIKE IT

Hosted by chef Christine Manfield
Cuisine, culture & history entwined
The best cured pork on the planet
Spice souks, mint tea & rosewater
Luxurious boutique hotels



THE CLASSIC SAFARI COMPANY

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MOORISH TRAVELS

A SPANISH & MOROCCAN FOOD SAFARI ESCORTED BY CHRISTINE MANFIELD
7 TO 20 OCTOBER 2020

LAND COST : EURO 11,990 PER PERSON , TWIN SHARE



FLIGHTS

We can assist with all your flight requirements.

The itinerary starts on
7 Oct 2020 in Madrid
and ends on
19 Oct 2020 in Marrakech

*Please call for best available fares.
All airfares will be confirmed at the
time of reservation. Should you wish
to make your own arrangements
please advise.*

Price Includes:

- Specialist food guide & escort, Christine Manfield, throughout
- All activities and guiding as specified in the itinerary
- Accommodation in quality handpicked venues for 13 nights
- Breakfast, lunches & dinners as specified in the itinerary; bottled water
- All specialist touring including sampling Spain & Morocco's food and produce
- Arrival and departure transfers; all required transport during the trip with driver guides
- Internal flight from Spain to Morocco in economy class
- All tipping/gratuities for drivers and guides whilst on tour

Price Excludes:

- International air arrangements plus all applicable prepaid departure taxes
- Visas, travel insurance & health requirements
- Any additional meals and drinks not specified in the itinerary
- Alcoholic drinks not included with standard meals
- Laundry & other items of a personal nature

Minimum of 10 people and a maximum of 12 for this departure

Single supplement provided upon request

Airfares can be booked with The Classic Safari Company. Please contact us to find the best available fare. Flights and taxes are subject to change at anytime prior to, or at the time of ticketing. Book & pay for your air tickets as soon as possible to secure the best available fare.

Terms and Conditions apply – please request a copy of our Booking Form for all details

Price is subject to change due to currency fluctuation & unforeseen changes beyond our control. We reserve the right, due to situations beyond our control, to substitute any hotel, activity or dining experience with another of comparable quality. This would be advised as soon as possible.



MOORISH TRAVELS - PORTUGAL EXTENSION

A PORTUGUESE FOOD SAFARI ~ HOSTED BY CHRISTINE MANFIELD

Prepared exclusively for chef Christine Manfield, this six night itinerary through Portugal is designed as a pre-tour extension to 'Moorish Travels: A food safari through Spain and Morocco'. It highlights the very best of Portugal's culinary culture, taking you far from the tourist trail to discover the country's lesser-known gastronomic delights, before you continue on to Spain and Morocco for a rich dose of Arabic influence and Spanish flavour.

The itinerary will take in the cosmopolitan style of Lisbon, the UNESCO listed heritage sites of Coimbra and the emblematic neighbourhoods of Porto. Venturing out with local experts you'll discover hidden backstreets on foot, meet small scale producers and taste the finest wines and port direct from source. You'll learn to cook traditional Portuguese dishes with one of Porto's top young chefs, try the world famous pastel de nata (custard tart), eat fresh seafood straight from the Atlantic, linger over a long, succulent lunch of "leitao assado da barraida" (slow roasted suckling pig), and visit a picturesque high altitude vineyard.

During the journey you will stay in a combination of stylish design hotels, boutique boltholes and exquisitely converted historic buildings ensuring the perfect blend of location, authenticity and luxury. Your host, renowned chef Christine Manfield, will enhance your journey by providing valuable insight into the produce and processes at work whilst also facilitating unique access to experiences not usually available to tourists.

Combining seamlessly with time spent in Spain and Morocco, this exclusive journey through Portugal adds a new dimension to your journey of gastronomic discovery and gives you the chance to really experience the good life of southern Europe!

Itinerary in Brief:

Day 1 - 2	Thurs 1 Oct:	Arrive Lisbon, Santiago de Alfama Hotel - 2 nights
Day 3 - 4	Sat 3 Oct:	Coimbra, Sapientia Boutique Hotel - 2 nights
Day 5 - 7	Mon 5 Oct:	Porto, Pestana Vintage Porto - 2 nights
Day 8	Wed 7 Oct:	Fly to Madrid to meet rest of group for 'Moorish Travels' Spain and Morocco itinerary

WHY WE LIKE IT

Ancient history & modern culture
Suckling pig, seafood & custard tarts
Europe's finest wines and ports
Luxury boutique accommodation
Hosted by chef Christine Manfield



MOORISH TRAVELS - PORTUGAL EXTENSION

A PORTUGUESE FOOD SAFARI ESCORTED BY CHRISTINE MANFIELD
1 TO 7 OCTOBER 2020

LAND COST : EURO 4, 700 PER PERSON , TWIN SHARE



FLIGHTS

We can assist with all your flight requirements.

The itinerary starts on
1 October in Lisbon, Portugal
and ends on
7 October in Madrid, Spain

Please call for best available fares. All airfares will be confirmed at the time of reservation. Should you wish to make your own arrangements please advise.

Price Includes:

- Specialist food guide & escort, Christine Manfield, throughout
- All activities and guiding as specified in the itinerary
- Accommodation in quality handpicked venues for 6 nights
- Breakfast, lunches & dinners as specified in the itinerary; bottled water
- All specialist touring including sampling Portugal's top food and produce
- Arrival and departure transfers; all required transport during the trip with driver guides
- Flight from Portugal to Spain in economy class
- All tipping/gratuities for drivers and guides whilst on tour

Price Excludes:

- International air arrangements plus all applicable prepaid departure taxes
- Visas, travel insurance & health requirements
- Any additional meals and drinks not specified in the itinerary
- Alcoholic drinks not included with standard meals
- Laundry & other items of a personal nature

Minimum of 6 people for this departure

Single supplement 1250 euro.

Airfares can be booked with The Classic Safari Company. Please contact us to find the best available fare. Flights and taxes are subject to change at anytime prior to, or at the time of ticketing. Book & pay for your air tickets as soon as possible to secure the best available fare.

Terms and Conditions apply – please request a copy of our Booking Form for all details

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