



Reel deal

PLATEA, MADRID ↗

A former cinema has been reincarnated as a major culinary destination by Ramón Freixa, Paco Roncero, Pepe Solla and Marcos Morán, four of Spain's most in-demand chefs. The building, meticulously restored by Lázaro Rosa-Violán, hints at the decadence of the 1950s, continuing through to Arriba, the venue's signature restaurant, run by Freixa. There are also three stalls manned by the remaining chefs and an assortment of eateries offering killer tapas. **Álvaro Castro**
5 Goya, tel: 34.9 1219 2305, www.plateamadrid.com

Home comfort

RIAD MENA, MARRAKECH →

This traditional Moroccan home, surrounded by narrow streets and stone alleyways, took three years to transform into a sleek five-room guesthouse. Modern interiors, by local designer Romain Michel-Ménière, are sprinkled with vintage kilims, original tiles and leather pouffes. Unwind in the traditional Turkish bath or sit back and relax under the stars on the terrace, where vegetable tagines, couscous and teas are served against a backdrop of classic movies.

Daniel Scheffler

73 Derb J' Did, tel: 212.05 838 1828,
www.riadmenaandbeyond.com. Rates: from €140



■ ARCHITECTURE

Madrid's Platea eaterie (above) is housed in a listed building designed in 1952 by Spanish architect Luis Gutiérrez-Soto

■ ENTERTAINMENT

Platea hosts daily DJ sets and concerts in the spirit of Cleofás, a legendary nightclub once located in the building's basement

■ TASTE TEST

Marrakech's Riad Mena (left) sources ingredients from a permaculture farm just outside the city in the Ourika Valley