

Chef Mourad Lahlou's favorite palate pleasers

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Kurt Rogers / The Chronicle

At Aziza, chef-owner Mourad Lahlou brings the delicate flavors of his native Morocco to San Francisco. Here, he tells us about the places that make him feel at home in the Bay Area, from his favorite tattoo studio to a hotdog stand.

Gary on Geary, 6350 Geary Blvd. "From vintage to high-end books, home decor, ingredients, jewelry, this store has everything. I go here when I'm in the mood for a hunt. I've found everything from the French Laundry cookbook to Hermès ties to a great balsamic vinegar. The store is only open four days a week from noon to 3 p.m., and owner Gary usually only allows two people in at a time, which makes this place even more special. Don't be turned off by Gary's mood; he means well."

Heath Ceramics, 400 Gate Five Road, Sausalito. "Heath offers beautifully handcrafted tile and tableware. The colors are unique, and their custom styles and shapes are exceptional and change seasonally. Every piece is made in the original factory in Sausalito and crafted as it has been for the past 55 years. I would like to have my own full set of dishes from Heath some day."

Tuesday Farmers' Market, Derby Street between Milvia Street and Martin Luther King Jr. Way, Berkeley. "I love this market because they are really committed to supporting small-scale farmers who practice sustainable agriculture. More than half of the produce is registered or certified organically grown. Also, this market tends to be less crowded than others in the Bay Area."

Monterey Market, 1550 Hopkins St., Berkeley. "They've got it all. The selection of fruits and veggies is phenomenal, and the prices are lower than that of most larger markets. The Monterey Market has a lot of history, and Bill and Ken Fujimoto, sons of the original owners, continue to run the family business that was founded in 1961."

Tatumi, 3150 18th St. No. 562. "Tatumi is a custom-design tattoo studio. I go to Roxx each time because her work is beautiful and her style of Maori tribal work is full of soul and substance. She has tattooed my arms, chest, back and neck. My problem is that I always want another one, so she will be getting business from me for a while."

Le Sanctuaire, 315 Sutter St., No. 5. "This shop is a foodie's paradise. Owner Jing Tio offers rare choice ingredients and the latest commercial equipment for chefs. I always get my spices here, like vadouvan and saffron. This is a great store to get gifts for friends and family in the food industry."

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