Za'atar Marjoram

Origanum syriacum 'Za'atar'



Za'atar Marjoram foliage
Photo courtesy of NetPS Plant Finder

Height: 3 feet

Spread: 3 feet

Sunlight: ○ ◐

Hardiness Zone: 7

Other Names: Zaatar Marjoram, Origanum syriacum

Description:

An herb native to the Middle East, that combines the flavors of Marjoram, Oregano, and Thyme; it is quite drought and heat tolerant; an attractive perimeter plant for the herb garden or rockery

Edible Qualities

Za'atar Marjoram is a perennial herb that is commonly grown for its edible qualities. The fragrant round grayish green leaves with distinctive dark green veins which emerge silver in spring can be harvested at any time in the season. The leaves have a savory taste and a pleasant fragrance.

The leaves are most often used in the following ways:

- Seasoning
- Tea

Features & Attributes

Za'atar Marjoram's attractive fragrant round leaves emerge silver in spring, turning grayish green in color with distinctive dark green veins throughout the season on a plant with a mounded habit of growth. It features showy clusters of white flowers at the ends of the stems from late spring to early summer.

This is a dense herbaceous perennial herb with a mounded form. Its medium texture blends into the garden, but can always be balanced by a couple of finer or coarser plants for an effective composition. This is a relatively low maintenance plant, and is best cleaned up in early spring before it resumes active growth for the season. Deer don't particularly care for this plant and will usually leave it alone in favor of tastier treats. It has no significant negative characteristics.

Aside from its primary use as an edible, Za'atar Marjoram is sutiable for the following landscape applications;

- General Garden Use
- Herb Gardens
- Container Planting

Planting & Growing

Za'atar Marjoram will grow to be about 3 feet tall at maturity, with a spread of 3 feet. It grows at a fast rate, and under ideal conditions can be expected to live for approximately 5 years. As an herbaceous perennial, this plant will usually die back to the crown each winter, and will regrow from the base each spring. Be careful not to disturb the crown in late winter when it may not be readily seen!

This plant is typically grown in a designated herb garden. It does best in full sun to partial shade. It is very adaptable to both dry and moist growing conditions, but will not tolerate any standing water. It may require supplemental watering during periods of drought or extended heat. It is not particular as to soil type or pH. It is somewhat tolerant of urban pollution. This is a selected variety of a species not originally from North America.

Za'atar Marjoram is a good choice for the edible garden, but it is also well-suited for use in outdoor pots and containers. Because of its height, it is often used as a 'thriller' in the 'spiller-thriller-filler' container combination; plant it near the center of the pot, surrounded by smaller plants and those that spill over the edges. It is even sizeable enough that it can be grown alone in a suitable container. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.