

Oregano vs Marjoram (vsdiff.com)

Aspect	Oregano	Marjoram
Scientific name	Origanum vulgare (common)	Origanum majorana (sweet)
Typical flavor	<i>Pungent, peppery, slightly bitter</i>	<i>Milder, sweet, floral</i>
Key aroma compounds	Often carvacrol , thymol	Often terpinen-4-ol , linalool
Culinary roles	Robust seasoning for tomato, meat, Mediterranean dishes	Delicate seasoning for soups, salads, dressings
Growing habit	Hardy perennial, often wild/feral	Tender perennial/annual in cooler climates

Source: <https://vsdiff.com/oregano-vs-marjoram/>