

Morocco is a country of contrast, magic and timeless wonder. It is blessed with rich nourishing land, mountain snows, beaches, deserts and lush oases. It's ancient mosques, synagogues, souks, churches and Kasbahs exist in harmony with ultra modern cities. It is an exotic blend of Berber, Arabic, Jewish and European cultures.

Morocco, the first country to recognize the USA as a nation, enjoys the longest unbroken treaty relationship with the United States of any country in the world.



Here at Harissa our chefs have created a menu that reflects the local hospitality in their hometown of Taroudant, Morocco. These dishes are a sampling of some of the traditional Moroccan foods, as well as some of their family recipes.

We offer this in Moroccan "Feast" tradition, with a fixed menu price, where you choose an appetizer, entree & dessert, along with a Jarda salad.

Our servers will greet you with Mint tea, bread & a sampling of a secret family recipe that we cannot pronounce, so we simply call it "Olive Salsa".

APPETIZERS

Chicken Bastilla

Diced chicken, roasted almonds, vermicelli noodles & spices in a puff pastry baked to a golden brown finished with powdered sugar and cinnamon.

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Seafood Briwat Brioche

Mixed seafood, cilantro, vermicelli & spices in a puff pastry baked to a golden brown.

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Kefta Satay

Moroccan Meatballs! Select spices, prime ground beef & chopped red onions on a skewer.

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Moroccan Chicken Satay

Juicy chicken tenders marinated in lemon juice, cilantro, onions & saffron.

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ENTREES

Chicken Couscous

This is Morocco's signature dish. Seven vegetables in saffron broth with semolina couscous & half a chicken.

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Lamb Couscous

The same great couscous served with marinated lamb shanks.

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Chicken Poudana

Half a chicken in a unique sauce of lemons, saffron, onions & green olives.

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Fish Casablanca

Tender cod marinated & served in the traditional Sharmoula sauce, tomato puree, fresh lemon juice, cilantro, onions, & secret spices.

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Beef Fassi

Slowly cooked marinated beef finished with sauteed artichokes & roasted almonds.

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Ossso Morocco

Slow cooked marinated lamb shanks topped with caramelized prunes & sesame seeds. Truly Morocco!

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DESSERTS

Cheese Cake

Light phyllo dough rolled and filled with cheese cake deep-fried & topped with hot fudge.

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Marakesh Crepes

Four sweet crepes served with pure honey, cinnamon, powdered sugar & butter.

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Touradant Oranges

Sliced oranges with cinnamon, powdered sugar & orange blossom water.

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Night in Casablanca

Rick's favorite dessert at his cafe. A deep-fried phyllo dough topped with almonds, powdered sugar & a sweet whiskey sauce.

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Choose one of each: Appetizer ~ Entree ~ Dessert ~ \$26.99 per Person

All entrees are served with our unique Berber rice & Loubiya beans.