



The PAMPAT project is implemented by the United Nations Industrial Development Organization (UNIDO) and financed by the Swiss State Secretariat for Economic Affairs (SECO).

At NEAPOLYSSA®, the Lassoued sisters open the doors of their family home to celebrate Harissa, a symbol of Nabeul's culinary heritage. In this warm, historic setting, visitors explore the secrets of this spicy paste, listed as an intangible heritage of humanity by UNESCO. Guided by the two sisters, visitors learn how to create their own Harissa, sharing a convivial and authentic moment of exchange. This experience embodies the passion and preservation of ancestral know-how.

NEAPOLYSSA benefits from the support of the Projet d'Accès aux Marchés des Produits Agroalimentaires et de Terroir (PAMPAT) as part of the implementation of the national strategy for the valorization and promotion of local products in the pilot region of Nabeul.

Your hosts : Hager and Takoua Lassoued

Dar Abdelhak LASSOUED, an ancestral building with walls steeped in history, stands in the warm Medina of Nabeul. It was here that the LASSOUED sisters, heirs to a heritage dating back over 400 years, discovered the essence of their family heritage.

Inspired by their love of the Mediterranean, they have created NEAPOLYSSA®, a brand that embodies the memories of past generations and the innovation of modern times. Nicknamed “The Sirens of the Mediterranean”, the sisters wanted to share their heritage with all those who visit them, through a unique concept.

NEAPOLYSSA® is not just a brand, it’s an invitation to a sensory journey. At Dar Abdelhak LASSOUED, visitors are welcomed into an Arabesque setting, where history blends with modernity. It’s here that the sisters offer unforgettable experiences, combining olive oil tourism with local delights.

Through a variety of workshops, NEAPOLYSSA® awakens travelers’ senses: olive oil tasting becomes a veritable gustatory exploration, the Harissa preparation workshop reveals the spicy secrets of Mediterranean cuisine, and the NEAPOLYSSA cooking class is a culinary journey in its own right.

Neapolyssa Experiences

1. Traditional Nabeul Harissa preparation workshop:

Period: all year long

Duration : 1h30

Participants : Minimum 4 people – Maximum 12 people

Languages : Arabic, French

Location: Dar Abdelhak Lassoued

Transport and accommodation: Not included

Program :

– Home

– Visit the traditional family home “Dar Abdelhak Lassoued”, and learn about its unique architecture and family history.

– Presentation of the two methods of making Harissa: the traditional process and the modern process

- Participatory Harissa-making workshop with explanations
- Tasting of Harissa prepared by participants with "NEAPOLYSSA" extra virgin olive oil, olives from the NEAPOLYSSA farm and traditional "tabouna" bread.
- A jar of Harissa is offered for each participant.
- Free shopping, Neapolysa brand products: Harissa, olive oil, natural olive oil soap, bottle of floral waters: orange blossom (zhar), Geranium (aterchiya), Rose (ward), Infusions...

2. Workshop on traditional dishes based on Nabeul Harissa

Period: all year long

Duration: 2h30

Participants: Minimum 4 people – Maximum 12 people

Languages: Arabic, French

Location: Dar Abdelhak Lassoued

Transport and accommodation: Not included

Program :

- Home
- Visit the traditional family home "Dar Abdelhak Lassoued", and learn about its unique architecture and family history.
- Presentation of the Nabeulien menu to be prepared and its ingredients.

Menu: Torchi, Ommek houria, Chakchouka nabeulienne, dessert: seasonal fruit seasoned with orange blossom water.

- Lunch around prepared dishes.
- Free shopping, Neapolysa brand products: Harissa, olive oil, natural olive oil soap, bottle of floral waters: orange blossom (zhar), Geranium (aterchiya), Rose (ward), Infusions...

Harisset
Nabeul



Experience highlights

- Direct contact with the hosts to discover a home rich in history and authentic know-how, concoct your own harissa and prepare traditional regional dishes.
- Tasting of different types of Harissa and typical Harissa-based dishes from the Nabeul region.
- Buy local products, including different types of Harissa.





Price

- Harissa workshop: 40 DT / person
- Cooking class: 50 DT / person
- Prices include: organization of the experience, visit, preparation workshop, tastings.
- Prices do not include: transport, insurance and extras.
- Terms of payment: please consult the host.
- Reservation and cancellation policy: consult the host.

Contact us

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