





YANGGUOFU
楊國福

Ma la tang is a popular Sichuan street food that consists of a spicy and numbing soup with a customizable assortment of ingredients. It is a quick, individual version of traditional hot pot, where customers select their own raw ingredients like meats, vegetables, noodles, and tofu, which are then cooked in a communal pot of broth to their desired spice level and served ready-to-eat. The name "mala" comes from the Chinese words for "numbing" (\(ma\), 麻) and "spicy" (\(la\), 辣)

Space Requirements

Size Requirements:
1,500 - 2,500 SF
2nd gen restaurant space

Areas Targeted:
Rockville, Gaithersburg, Ellicott City, Maryland
Fairfax, Falls Church, Virgina.

RENAUD CONSULTING
COMMERCIAL REAL ESTATE

Alan Tan
202.888.3045
atan@renaudconsulting.net