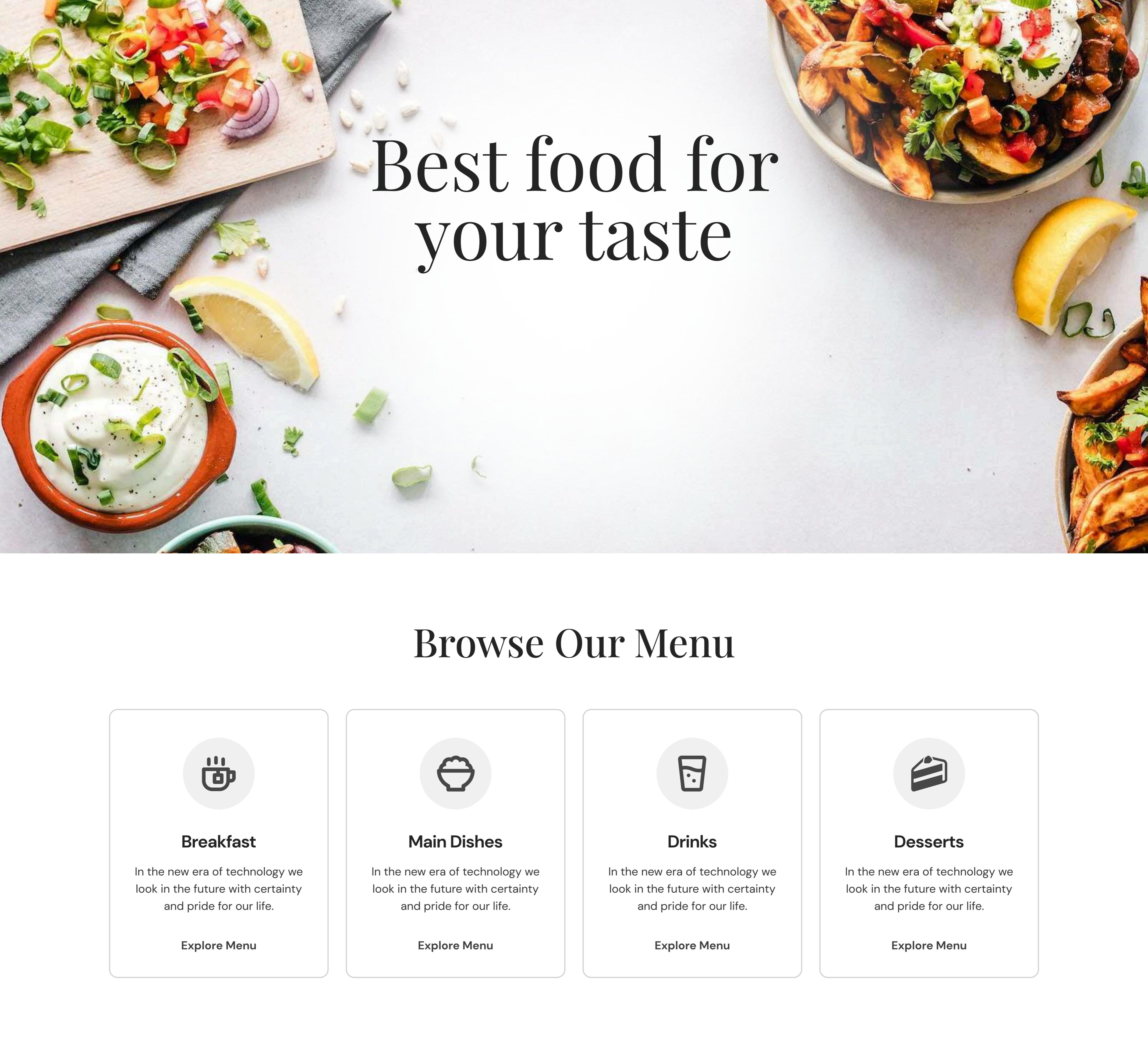


# Best food for your taste

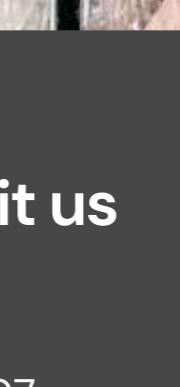


## Browse Our Menu



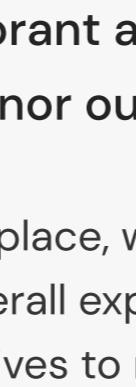
### Breakfast

In the new era of technology we look in the future with certainty and pride for our life.

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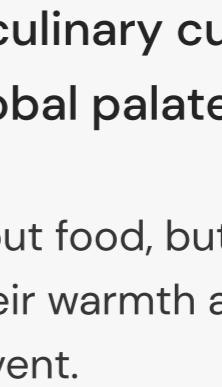
### Main Dishes

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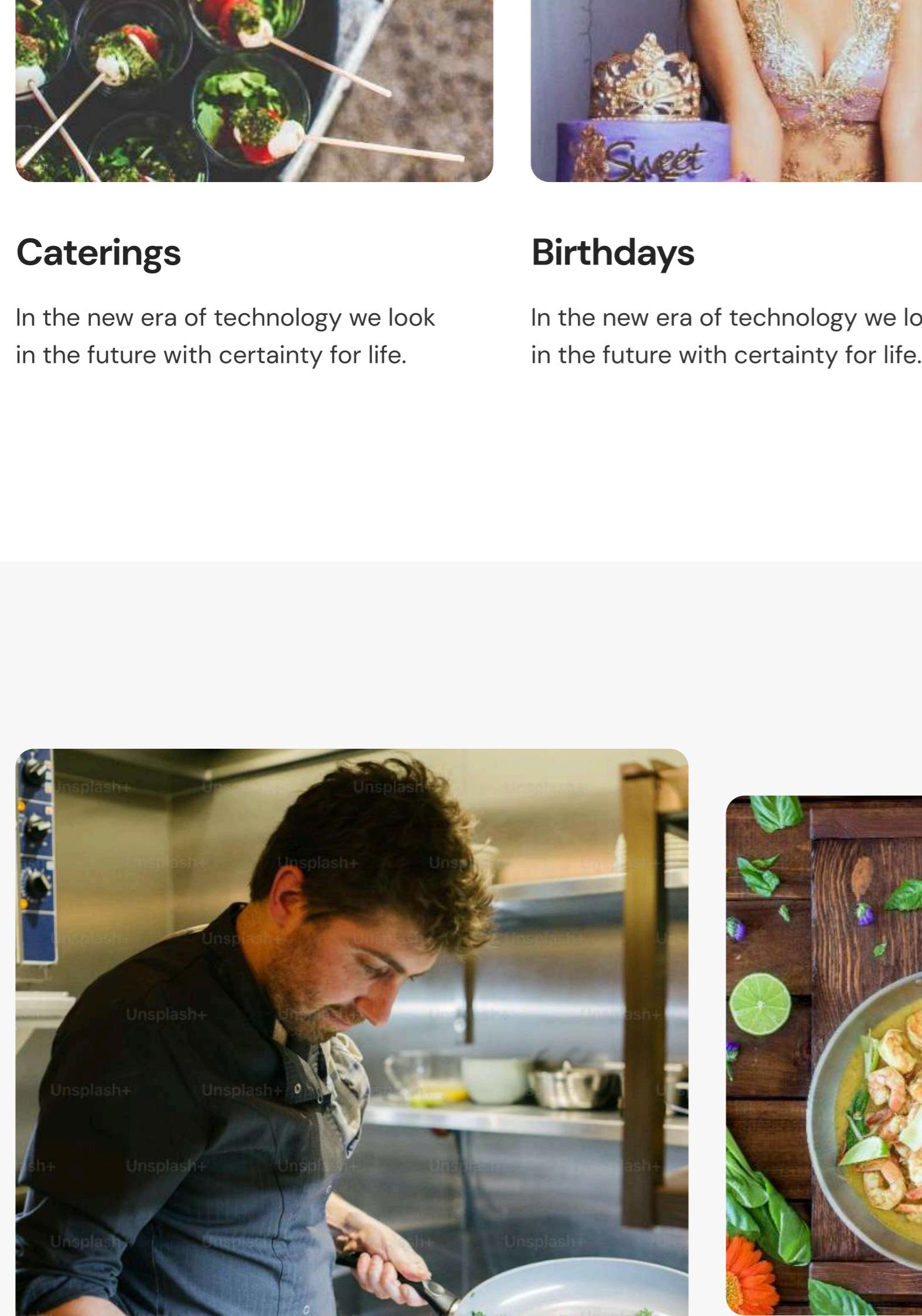
### Drinks

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### Desserts

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#### Come and visit us

📞 (414) 857 - 0107

✉️ happytummyy@restaurant.com

📍 837 W. Marshall Lane Marshalltown, IA 50158, Los Angeles

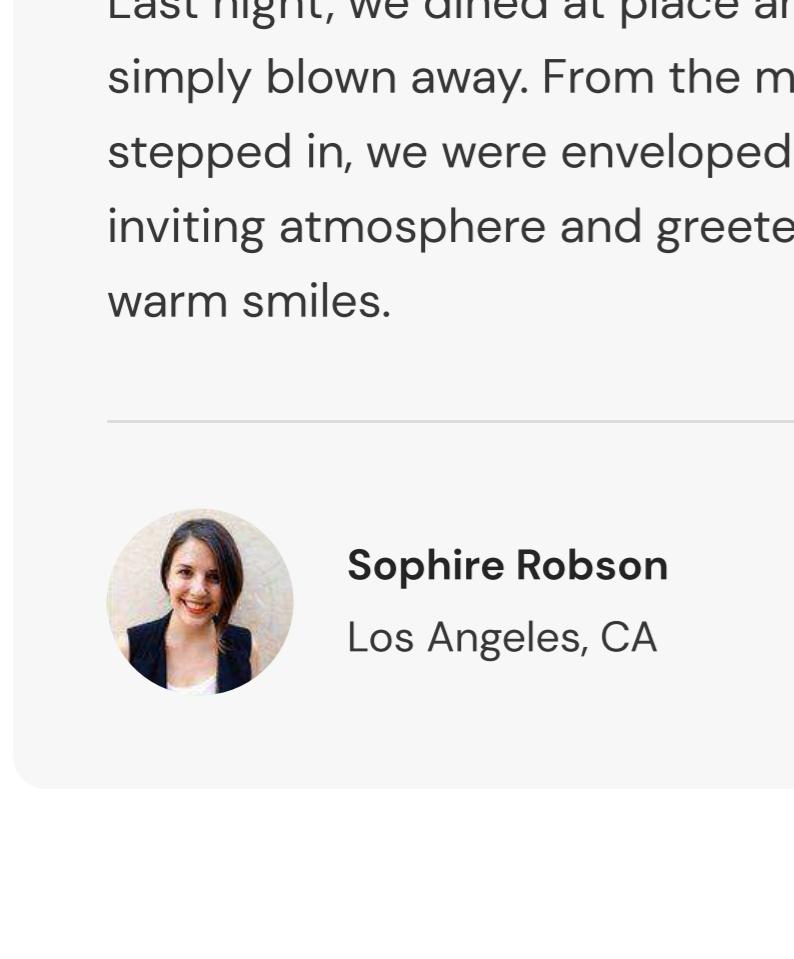
## We provide healthy food for your family.

Our story began with a vision to create a unique dining experience that merges fine dining, exceptional service, and a vibrant ambience. Rooted in city's rich culinary culture, we aim to honor our local roots while infusing a global palate.

At place, we believe that dining is not just about food, but also about the overall experience. Our staff, renowned for their warmth and dedication, strives to make every visit an unforgettable event.

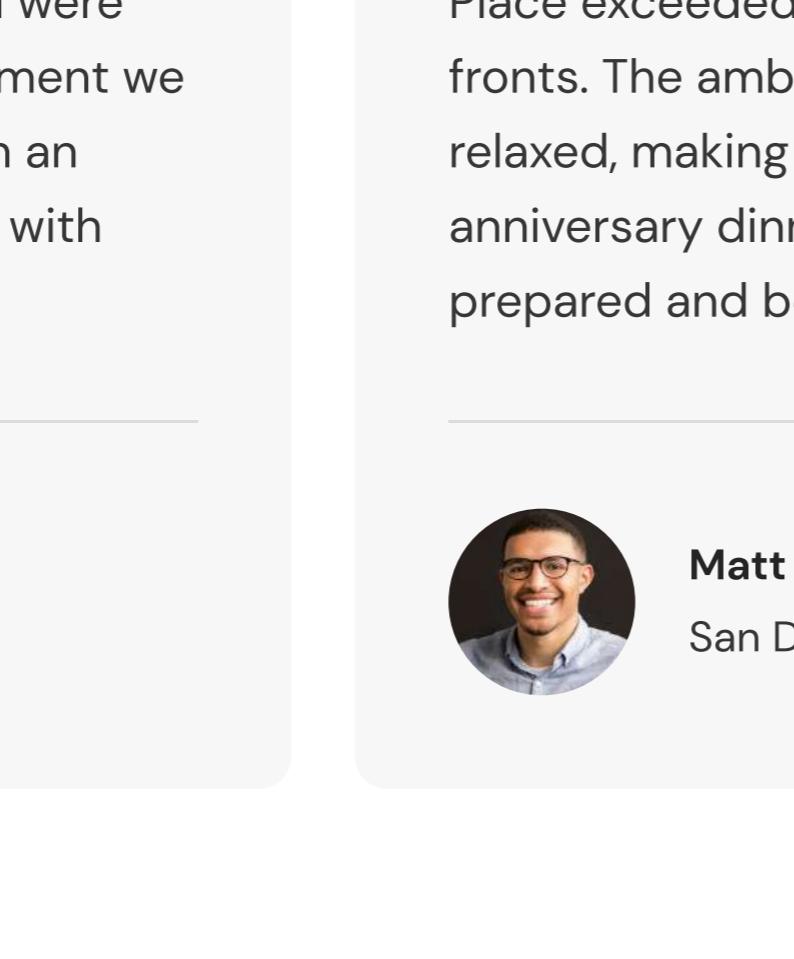
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## We also offer unique services for your events



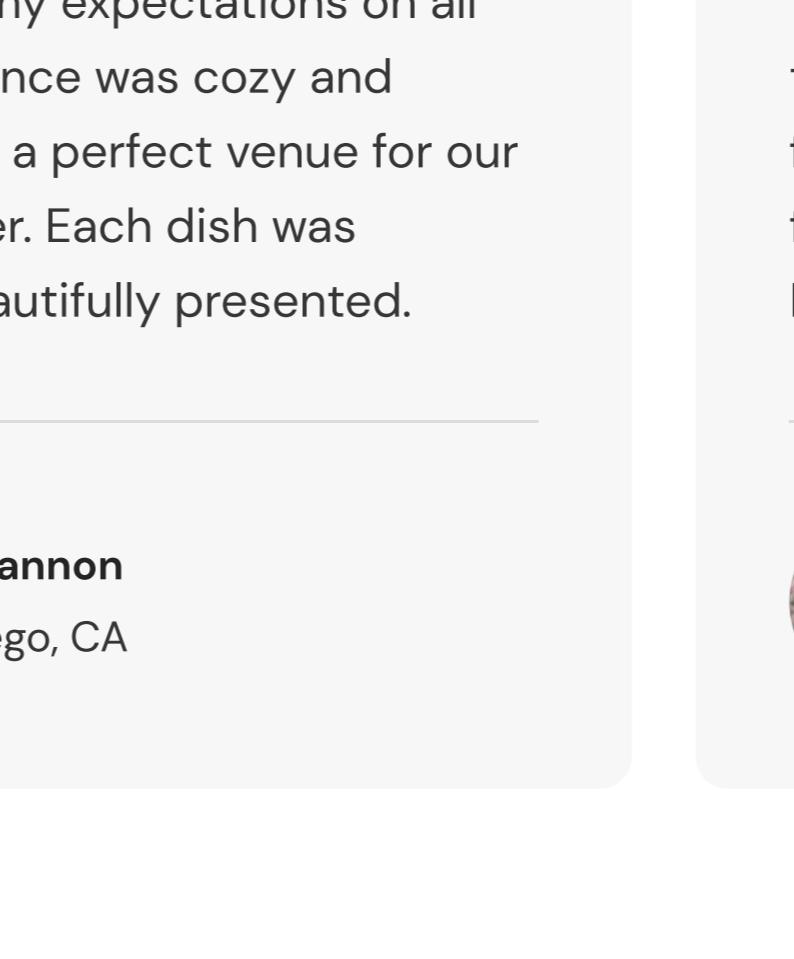
### Caterings

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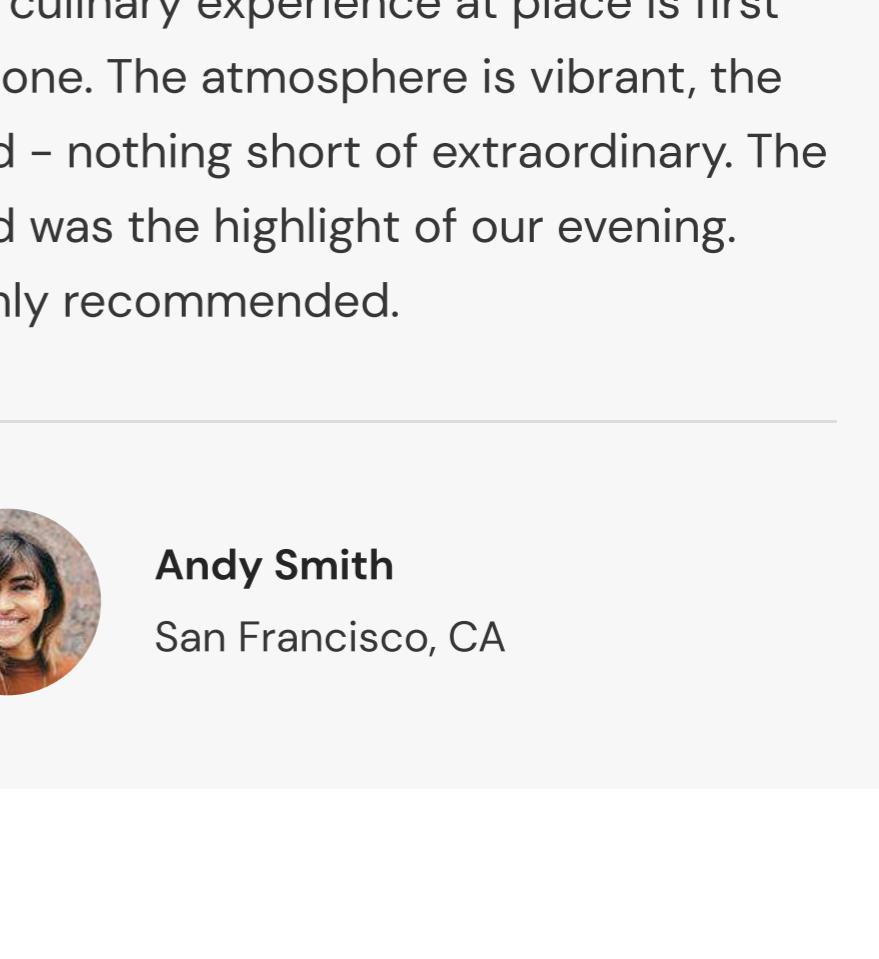
### Birthdays

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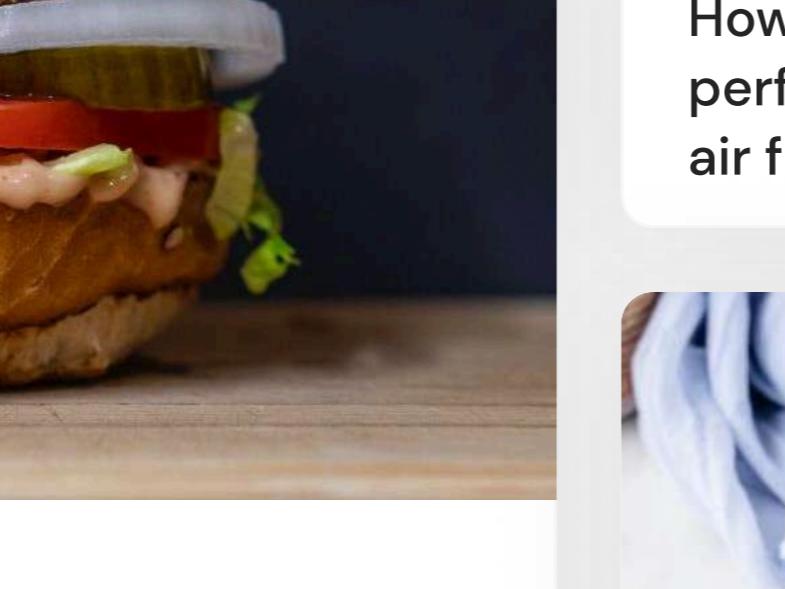
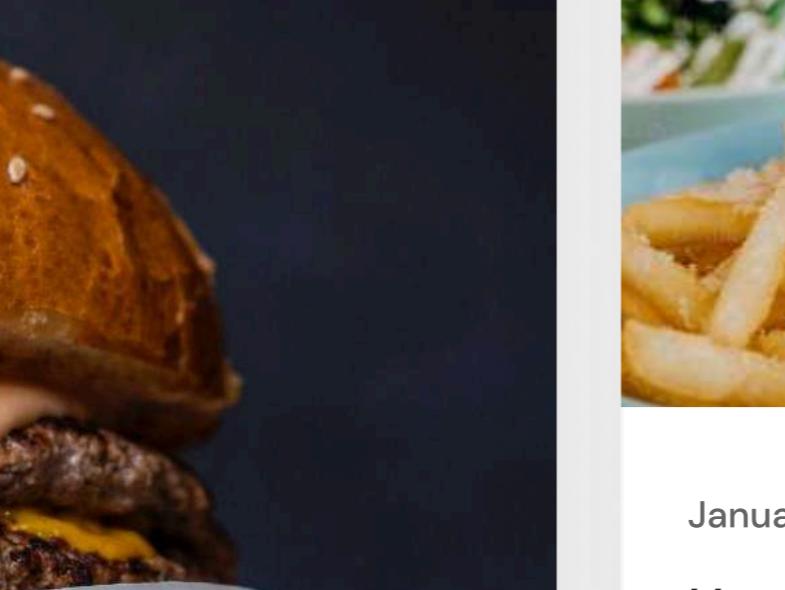
### Weddings

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### Events

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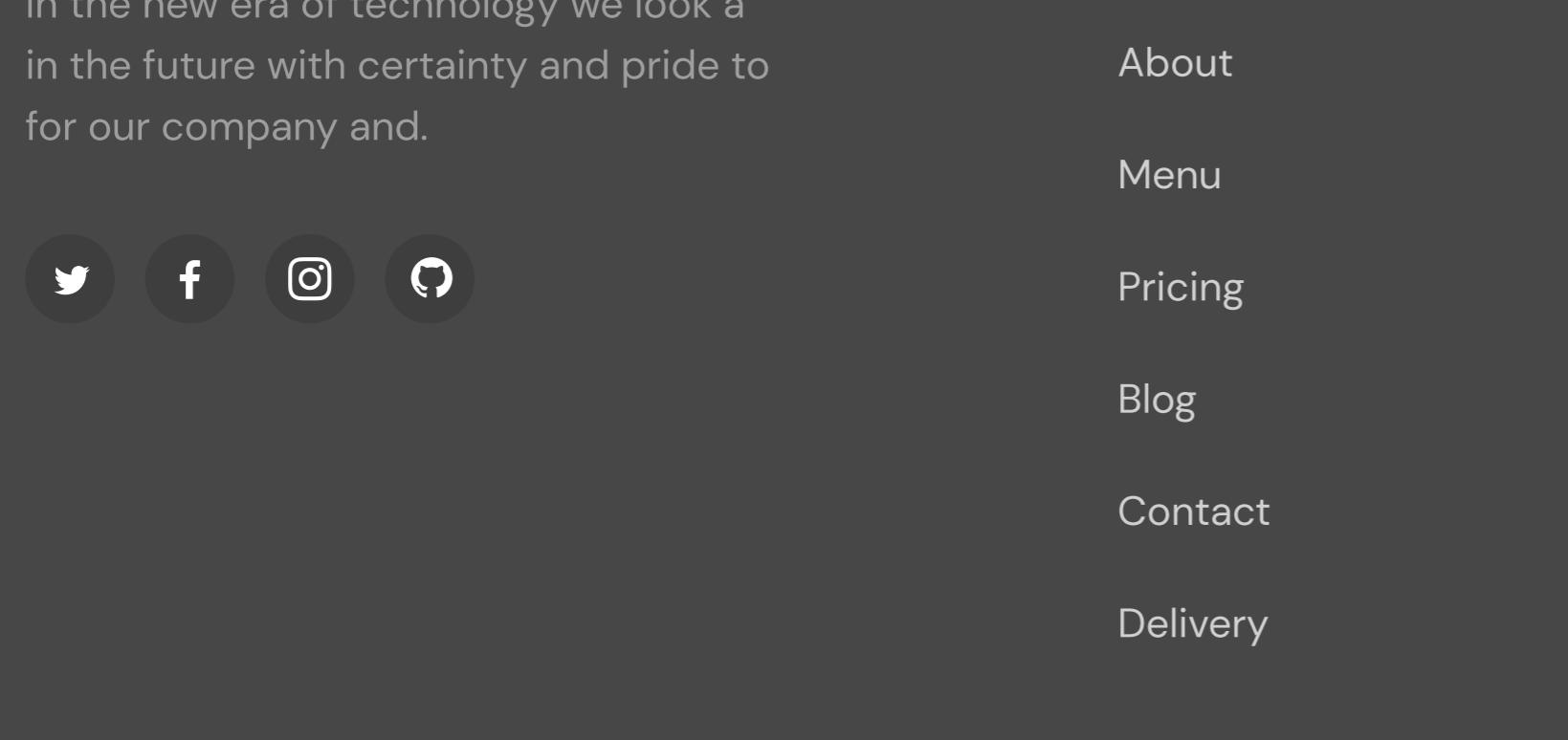
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🕒 Delivery within 30 minutes

🕒 Best Offer & Prices

🕒 Online Services Available

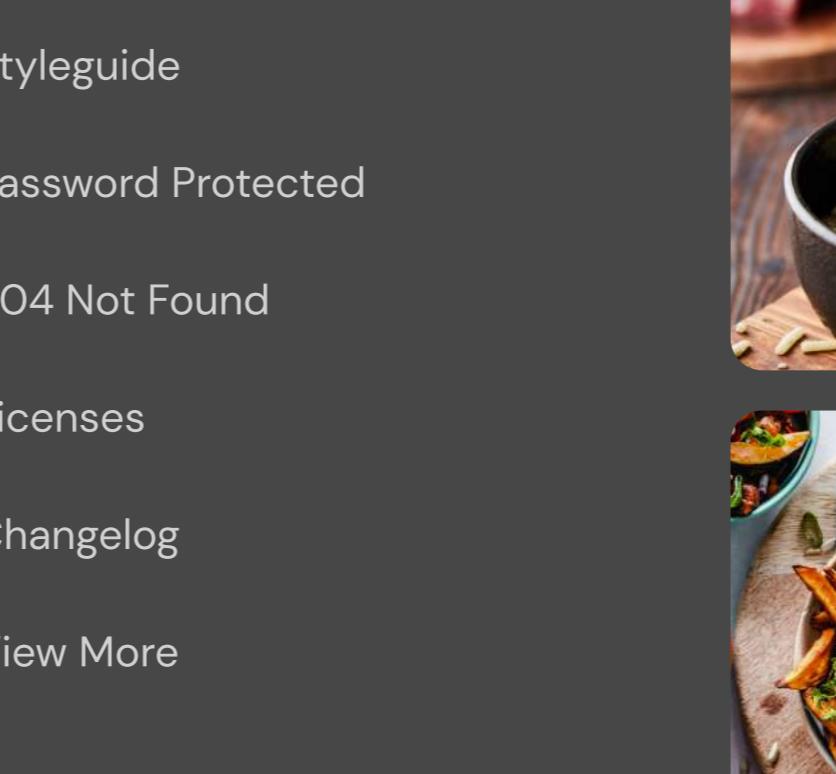
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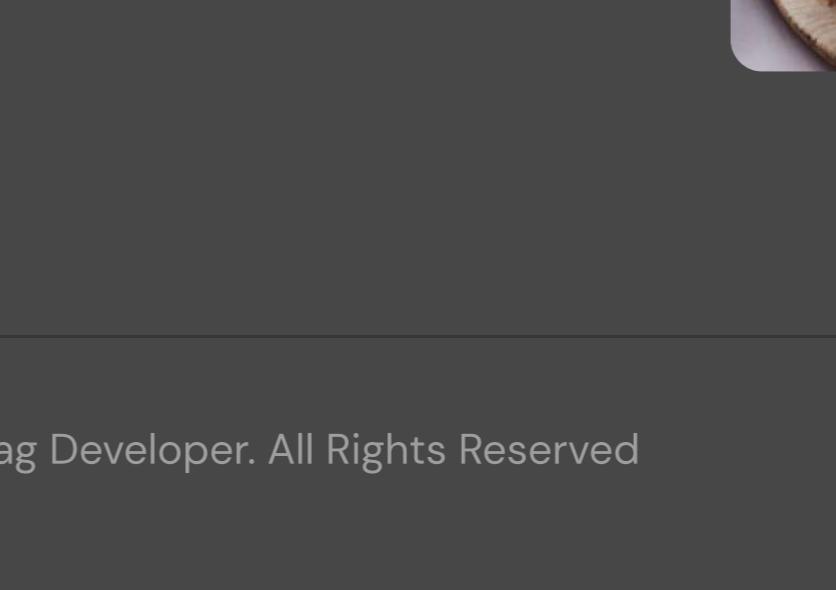
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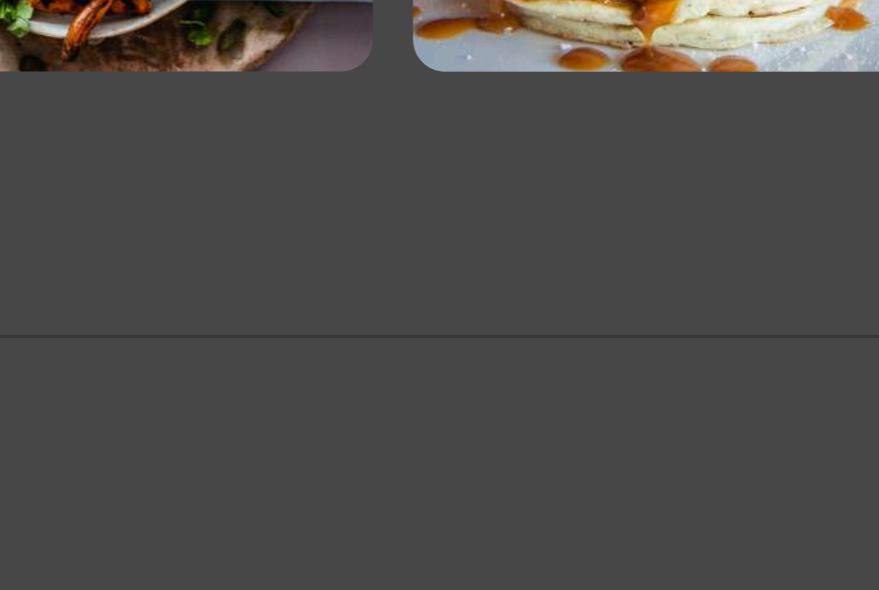
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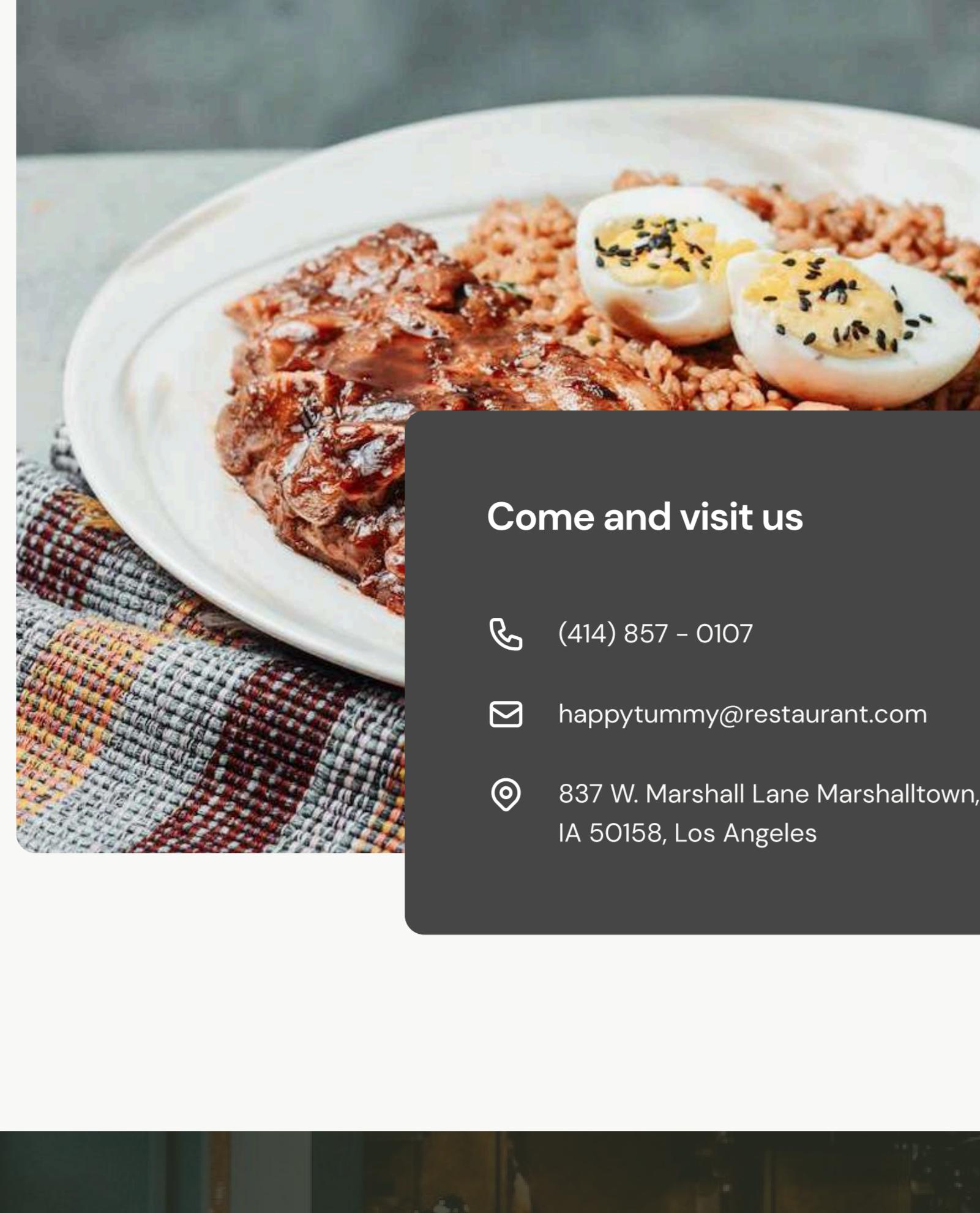
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Email happytummy@restaurant.com

Address 837 W. Marshall Lane Marshalltown, IA 50158, Los Angeles

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At place, we believe that dining is not just about food, but also about the overall experience. Our staff, renowned for their warmth and dedication, strives to make every visit an unforgettable event.



Feel the authentic & original taste from us

Multi Cuisine

In the new era of technology we look in the future with certainty life.

Easy To Order

In the new era of technology we look in the future with certainty life.

Fast Delivery

In the new era of technology we look in the future with certainty life.

## A little information for our valuable guest

At place, we believe that dining is not just about food, but also about the overall experience. Our staff, renowned for their warmth and dedication, strives to make every visit an unforgettable event.

3

Locations

1995

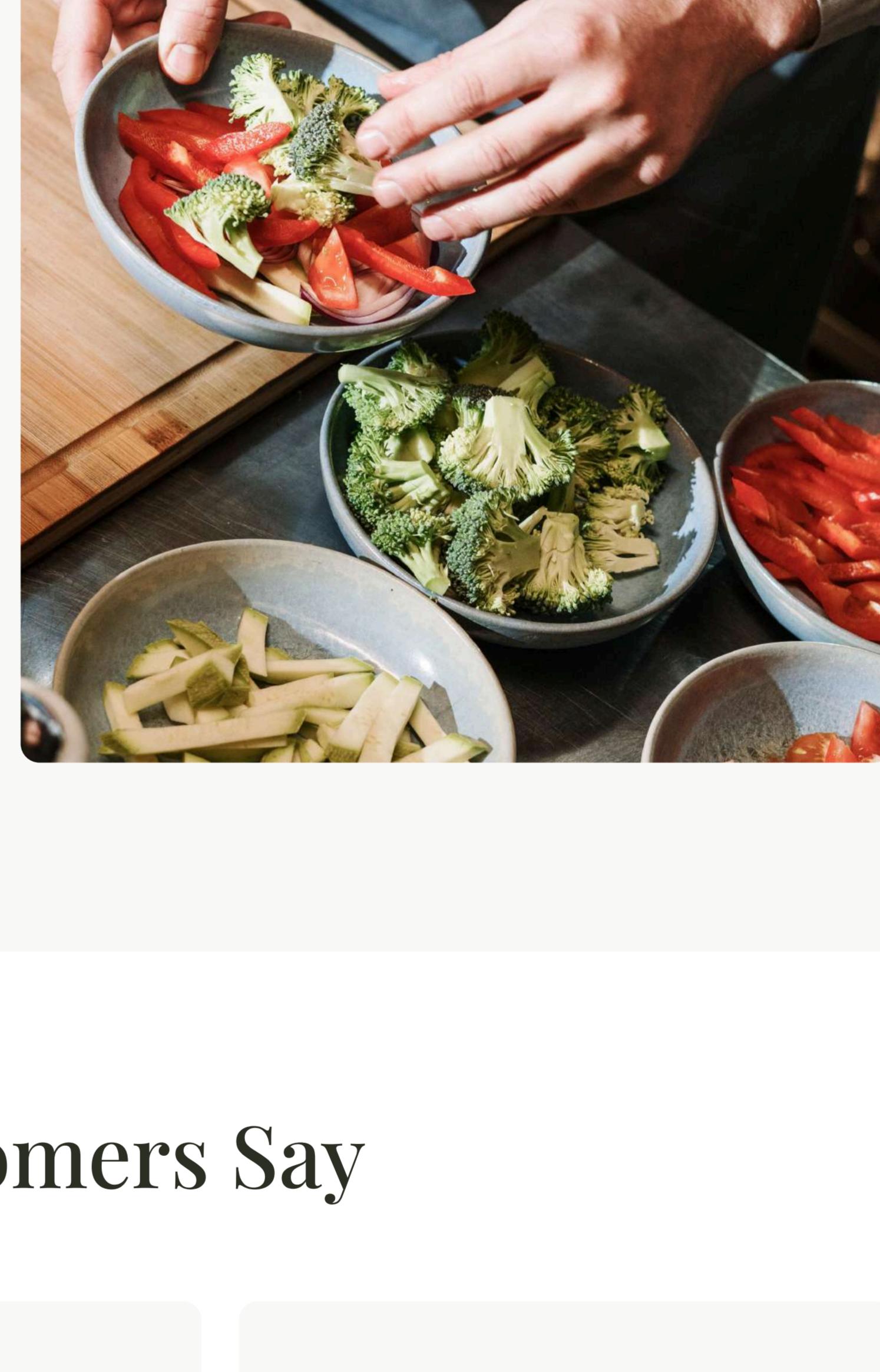
Founded

65+

Staff Members

100%

Satisfied Customers



## What Our Customers Say

**"The best restaurant"**

Last night, we dined at place and were simply blown away. From the moment we stepped in, we were enveloped in an inviting atmosphere and greeted with warm smiles.



Sophie Robson  
Los Angeles, CA

**"Simply delicious"**

Place exceeded my expectations on all fronts. The ambiance was cozy and relaxed, making it a perfect venue for our anniversary dinner. Each dish was prepared and beautifully presented.



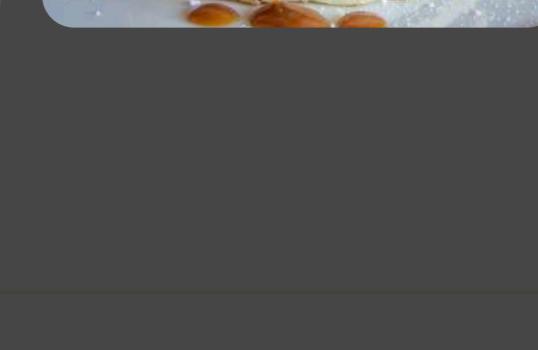
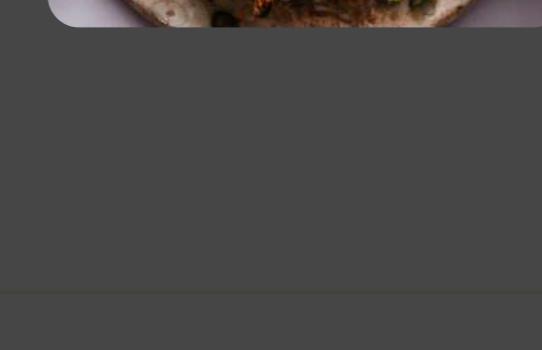
Matt Cannon  
San Diego, CA

**"One of a kind restaurant"**

The culinary experience at place is first to none. The atmosphere is vibrant, the food – nothing short of extraordinary. The food was the highlight of our evening. Highly recommended.



Andy Smith  
San Francisco, CA



# Our Menu

We consider all the drivers of change gives you the components you need to change to create a truly happens.

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[Drinks](#)
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**Rs 80**
**Fried Eggs**

Made with eggs, lettuce, salt, oil and other ingredients.


**Rs 180**
**Hawaiian Pizza**

Made with eggs, lettuce, salt, oil and other ingredients.


**Rs 280**
**Martinez Cocktail**

Made with eggs, lettuce, salt, oil and other ingredients.


**Rs 180**
**Butterscotch Cake**

Made with eggs, lettuce, salt, oil and other ingredients.


**Rs 60**
**Mint Lemonade**

Made with eggs, lettuce, salt, oil and other ingredients.


**Rs 80**
**Chocolate Icecream**

Made with eggs, lettuce, salt, oil and other ingredients.


**Rs 99**
**Cheese Burger**

Made with eggs, lettuce, salt, oil and other ingredients.


**Rs 280**
**Classic Waffles**

Made with eggs, lettuce, salt, oil and other ingredients.

## You can order through apps

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[Hawaiian Pizza](#)


## Hawaiian Pizza

### ingredients are:

- Pizza dough
- Pizza sauce
- Mozzarella cheese
- Ham or Canadian bacon
- Pineapple

### For the Dough (if making from scratch):

- 1 teaspoon active dry yeast
- 1 cup warm water
- 2 1/2 to 3 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon olive oil

### For the Pizza:

- Pizza sauce (tomato-based or BBQ)
- Shredded mozzarella cheese
- Cooked ham or Canadian bacon
- Pineapple chunks (canned or fresh, well-drained)
- Optional: Bacon, red onion, jalapeños

### For the Pizza:

- Pizza sauce (tomato-based or BBQ)
- Shredded mozzarella cheese
- Cooked ham or Canadian bacon
- Pineapple chunks (canned or fresh, well-drained)
- Optional: Bacon, red onion, jalapeños

### Prepare the Dough (if making from scratch):

- Activate the Yeast: In a bowl, dissolve the yeast in warm water. Let it sit for 5–10 minutes until foamy.
- Mix the Dough: In a large bowl, combine the flour and salt. Add the yeast mixture and olive oil. Mix until a dough forms.
- Knead the Dough: Turn the dough onto a floured surface and knead for 5–7 minutes, until smooth and elastic.
- Rise: Place the dough in a lightly oiled bowl, cover it, and let it rise in a warm place for 30–60 minutes, or until doubled in size.

### Prepare the Pizza:

- Preheat the Oven: Preheat your oven to 450–500°F (230–260°C). If you have a pizza stone, place it in the oven to preheat.
- Prepare the Crust:
  - If using homemade dough: Roll out the dough on a floured surface to your desired thickness and shape.
  - If using a store-bought crust: Place it on a pizza pan or baking sheet.
- Sauce the Crust: Spread pizza sauce evenly over the crust, leaving a small border.
- Add Cheese: Sprinkle a generous layer of mozzarella cheese over the sauce.
- Add Toppings:
  - Layer on the ham or Canadian bacon.
  - Add the drained pineapple chunks.
  - Add any optional toppings like bacon, red onion, or jalapeños.

### Bake the Pizza:

- Bake: Place the pizza in the preheated oven and bake for 10–15 minutes, or until the crust is golden brown and the cheese is melted and bubbly.
- Cool and Serve: Remove the pizza from the oven and let it cool for a few minutes before slicing and serving.

### Tips for Success:

- Drain the Pineapple: Thoroughly drain canned pineapple to prevent a soggy crust.
- Fresh Ingredients: Using fresh, high-quality ingredients will enhance the flavor of your pizza.
- Oven Temperature: A high oven temperature is key for a crispy crust.
- Pizza Stone: If you have a pizza stone, it will help create a crispy crust.

**Enjoy your homemade Hawaiian pizza!**

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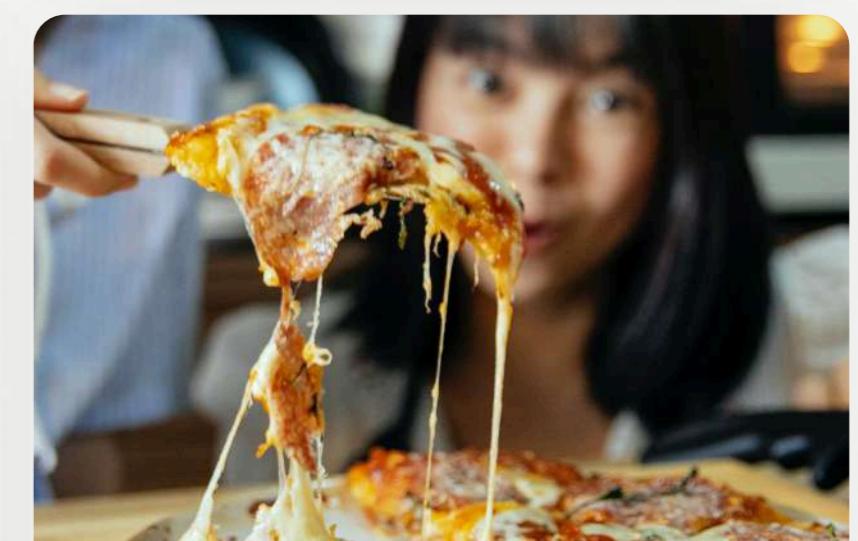
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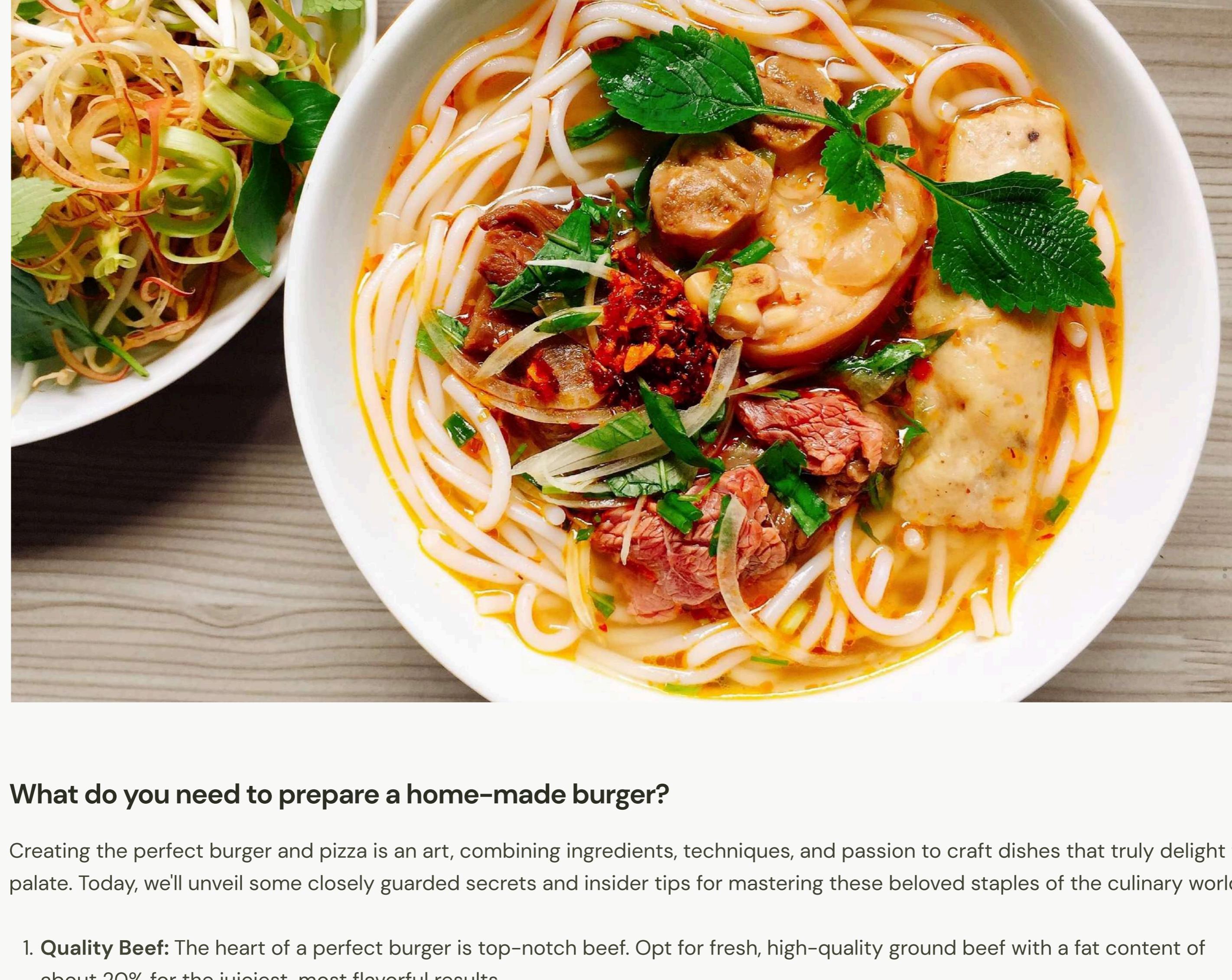


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## The secret tips & tricks to prepare a perfect burger & pizza for our customers



### What do you need to prepare a home-made burger?

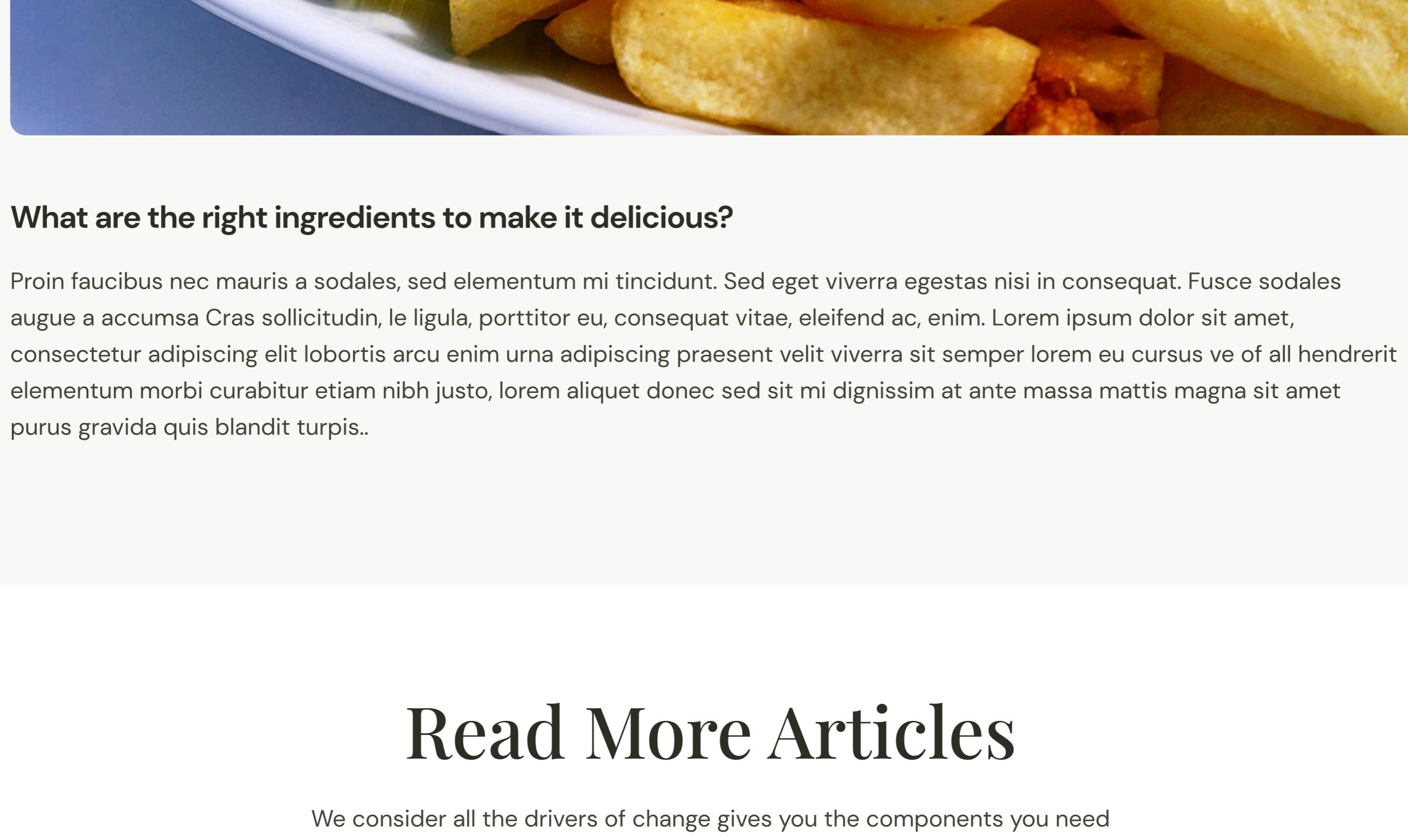
Creating the perfect burger and pizza is an art, combining ingredients, techniques, and passion to craft dishes that truly delight the palate. Today, we'll unveil some closely guarded secrets and insider tips for mastering these beloved staples of the culinary world.

- Quality Beef:** The heart of a perfect burger is top-notch beef. Opt for fresh, high-quality ground beef with a fat content of about 20% for the juiciest, most flavorful results.
- Seasoning:** Simplicity is key here. A generous pinch of salt and black pepper just before cooking will enhance the beef's natural flavors without overshadowing them.
- Don't Overwork the Meat:** When forming your patties, be gentle. Overworking the meat can lead to dense, tough burgers. You want a patty that's firm enough to hold together, but not compressed.
- Cooking:** High heat is crucial. Whether you're grilling or pan-searing, make sure your cooking surface is hot enough to form a nice crust on the patty, sealing in those delicious juices.
- Resting:** Allow your cooked burgers to rest for a few minutes before serving. This lets the juices redistribute throughout the patty, ensuring a moist and flavorful bite.

### What are the right ingredients to make it delicious?

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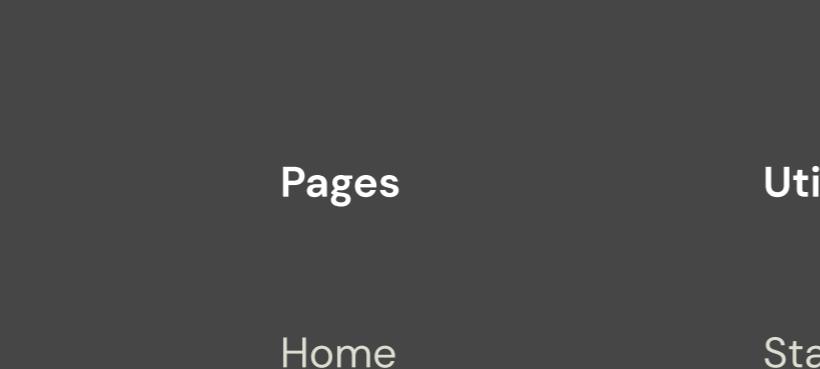
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