



## **Bistro**

**Entrées: \$15.00**

All entrées served with your choice of starter, beverage, and dessert

### **Starters**

**Fried Brussels sprouts**

**Greek salad**

**Tomato bisque**

### **Entrées**

**Stuffed Poblano Peppers**

Salsa, rice, beans, vegetables

*Vegetarian, Gluten free*

**Blackened Cajun Salmon \***

Chimichurri and glazed carrots

**Braised Octopus \***

Kimchi, rice, gochujang glaze

*Contains shellfish*

**Chicken Tlacoyo**

Corn masa, chicken, tomato salsa,

avocado, Cotija

**Rosa di Parma \***

Beef tenderloin, romanesco, prosciutto,

Béchamel

**Quesabirria Tacos**

Beef, onion, cilantro

*Gluten free*

**Kimbap**

Korean beef sushi roll

*Gluten free*

*Menu subject to change*





*The Iowa Culinary Institute prides itself on providing students with the highest quality educational experience possible. The ICI Bistro is, first and foremost, a classroom in which every part of the guest's dining experience is provided by the students. We, as culinary educators, believe that our students will be well-equipped to support the workforce locally and beyond if our kitchen focuses on the foundations that are paramount to the industry: safety, professionalism, hospitality, teamwork, and consistency.*

**Consumer Advisory:**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain conditions.*