

The DISH

Welcome to *The Dish* advertising section— your go-to guide for the most buzzworthy bites in town. In this special section, Hinsdale Magazine Group spotlights standout local restaurants that bring flavor, creativity, and community to the table. Each feature dives into what makes these places truly special – the food, the people behind it, and the stories that make them unique. Whether you're craving comfort food or culinary adventure, The Dish serves up something for every palate. Get ready to explore, taste, and support the vibrant local dining scene, one delicious dish at a time.

Each feature includes: A professionally written profile (350-400 words)
Placement in print + digital editions
Your logo and a photo (provided by you)



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COA

At COA, the food speaks first—bold, vibrant, and steeped in the flavors of Spain and Latin America. With every dish, Executive Chef Ezequiel Dominguez invites guests to explore rich culinary traditions reimagined through contemporary techniques. Day-to-day operations are expertly led by Chef de Cuisine Felipe De Santiago, ensuring a consistently elevated dining experience.

While tapas remain at the heart of COA's approach—encouraging connection, curiosity, and shared experiences—the menu has expanded far beyond small plates. Guests now come not only for datiles rellenos and gambas al ajillo, but also for hand-cut prime steaks, fresh seafood, and thoughtfully crafted entrées. From the Australian bone-in lamb chops to the signature paella mixta, COA offers bold, satisfying options for every appetite.

Patio season is in full swing, inviting guests to dine alfresco at COA—soak up the sun during the day or unwind beneath the stars at night. From a perfect midday escape to a leisurely evening meal, the inviting patio is open all summer long. Lunch is fast, fresh, and flavorful—featuring a tapas menu, salads, entrées, and a 'choose your own' combination with a variety of sides.

Planning a private event? COA offers the perfect setting with exceptional service, elevated cuisine, and a refined ambiance to impress every guest. Whether you're hosting an intimate wedding rehearsal dinner

or infusing business meetings with a tapas twist, COA provides an expansive canvas for private events. Come together with friends, family, or colleagues in the exclusive enclave of our Spanish tapas haven, elevating any occasion into an unforgettable celebration.

The bar program is equally expressive, with over 40 premium tequilas and mezcal, plus signature cocktails like the sage pineapple smash and Valencia old fashioned. Spanish and Latin American wines round out a beverage list designed to complement the kitchen's bold flavors.

Though COA is located within the historic Drake Oak Brook, its ambiance feels worlds away. Rich with hand-painted tiles, carved wood, and warm, earthy tones, the space invites guests to slow down and savor every moment. Step into the soul of Spain—right here in Oak Brook, Illinois. COA brings an authentic Spanish influence to every bite and sip. Experience the culture.

More than just a restaurant, COA is a celebration of heritage, community, and flavor. Whether you're stopping in for lunch on the patio, cocktails and tapas at the bar, or a full-course dinner, every visit offers something new—and something worth sharing.



COA
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