



ANOS
12
YEARS

MAGAZINE

N° 139 | YEAR XII MARCH'24

www.xmagazine.es

GRAND OPENING

Saturday March 23 | From 12:00

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a beach story

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Dear customers and readers of X Magazine,

It is with great excitement and gratitude that we dedicate this section to you in this special month. We celebrate a significant milestone in our journey: 12 years with you as a key part of the X Magazine family!

It's difficult to express in words how thankful we are for your continuous support over the years. From day one, we've been privileged to have your trust and loyalty, driving us to constant growth, innovation and improvement. Every click, every page turned, every comment and every moment shared with our magazine has been a source of inspiration for us.

For 12 years, together we've experienced moments of joy, overcome challenges and accumulated achievements. We've seen X Magazine evolving, adapting to changes in the industry and our readers' preferences, from being a Marbella leisure magazine, to becoming a marketing and communication agency for all our clients. Always with the aim of providing quality content that informs, inspires and entertains.

Behind every article, every photograph and every design, there's a committed team that works tirelessly to bring you the best of culture, fashion, technology, art and so many other topics that we're passionate about. However, we know that our success wouldn't have been possible without your constant support and participation.

That is why, at this moment of celebration, we want to take a moment to express our most sincere thanks to each and every one of you, our valued customers and readers. Thank you for believing in us, for inspiring us with your feedback, for sharing our publications and for being part of this incredible community we have built together.

We're excited about what the future holds and the opportunities we still have ahead of us to continue to grow and evolve together with you. We look forward to continuing to be your source of information and entertainment for many years to come.

Once again, thank you from the bottom of our hearts for your unconditional support - may these 12 years be just the beginning of a long and successful relationship!

Estimados clientes y lectores de X Magazine,

Con gran emoción y gratitud, nos dirigimos a ustedes en este mes tan especial. Celebramos un hito significativo en nuestro camino: ¡12 años de trayectoria junto a ustedes como parte integral de la familia X Magazine!

Es difícil expresar con palabras la profundidad de nuestra gratitud por el apoyo continuo que nos han brindado a lo largo de los años. Desde el primer día, hemos tenido el privilegio de contar con su confianza y lealtad, lo cual nos ha impulsado a crecer, innovar y mejorar constantemente. Cada clic, cada página volteada, cada comentario y cada momento compartido con nuestra revista ha sido una fuente de inspiración para nosotros.

En estos 12 años, hemos experimentado juntos momentos de alegría, desafíos superados y logros alcanzados. Hemos visto cómo X Magazine ha evolucionado, adaptándose a los cambios en la industria y en las preferencias de nuestros lectores, pasando de ser una revista de ocio de Marbella, a convertirse en una agencia de marketing y comunicación para todos nuestros clientes. Siempre con el objetivo de ofrecer contenido de calidad que informe, inspire y entretenga.

Detrás de cada artículo, cada fotografía y cada diseño, hay un equipo comprometido que trabaja incansablemente para llevarles lo mejor de la cultura, la moda, la tecnología, el arte y tantos otros temas que nos apasionan. Sin embargo, sabemos que nuestro éxito no sería posible sin su constante apoyo y participación.

Por eso, en este momento de celebración, queremos tomarnos un momento para expresar nuestro más sincero agradecimiento a cada uno de ustedes, nuestros estimados clientes y lectores. Gracias por creer en nosotros, por inspirarnos con su feedback, por compartir nuestras publicaciones y por ser parte de esta increíble comunidad que hemos construido juntos.

Nos emociona pensar en todo lo que el futuro nos depara y en las oportunidades que aún tenemos por delante para seguir creciendo y evolucionando junto a ustedes. Esperamos continuar siendo su fuente de información y entretenimiento durante muchos años más.

Una vez más, gracias de todo corazón por su apoyo incondicional. ¡Que estos 12 años sean solo el comienzo de una larga y exitosa relación!

Xavi Márquez
CEO X Magazine

The logo for X Magazine, featuring a large, textured, golden 'X' followed by the word 'MAGAZINE' in a serif font, all set against a dark background with golden bokeh lights.Large, textured, golden numbers '12' followed by the words 'YEARS' and 'AÑOS' in a serif font, all set against a dark background with golden bokeh lights.

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AÑOS



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ADVERTISING X MAGAZINE

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BARBILLÓN

Marbella

Urbanización Guadalmina baja, C. 3, 318
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Immerse yourself in an incomparable culinary experience at Restaurant Barbillon in Marbella. With its elegant and welcoming atmosphere, every visit is an invitation to an exceptional gastronomic journey. From the first bite to the last, each dish is a masterpiece of taste and creativity. Their top-quality fresh ingredients are masterfully combined to create flavours that delight the senses and leave a lasting impression. With impeccable service and meticulous attention to detail, every visit at Barbillon is a memorable experience that captivates discerning palates and foodies alike. Discover a true feast for the senses and you'll see that Barbillon is much more than a restaurant, it's a must-visit dining destination in Marbella.

Sumérgete en una experiencia culinaria incomparable en el restaurante Barbillon de Marbella. Con su atmósfera elegante y acogedora, cada visita es una invitación a un viaje gastronómico excepcional. Desde el primer bocado hasta el último, cada plato es una obra maestra de sabor y creatividad. Los ingredientes frescos y de alta calidad se combinan magistralmente para crear sabores que deleitan los sentidos y dejan una impresión duradera. Con un servicio impecable y una atención meticulosa al detalle, cada comida en Barbillon es una experiencia memorable que cautiva tanto a los paladares exigentes como a los amantes de la buena comida. Descubre un auténtico festín para los sentidos y entenderás por qué Barbillon es mucho más que un restaurante, es un destino gastronómico imprescindible en Marbella.

Xavi Márquez
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TABLA BARBILLÓN



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NUUESTRA TARTA ÁRABE

BARBILLÓN



Enclavado en una de las zonas más emblemáticas de Marbella, la exclusiva Guadalmina, y a pie de playa, Barbillón representa mucho más que un Beach Club de los muchos que salpican las costas españolas. Es sobre todo, una apuesta por recuperar la exclusividad y glamour que convirtieron a Marbella en epicentro social y cultural de lo que significa el concepto del lujo.

Barbillón Marbella es un espacio de hedonismo, un destino inexcusable para quienes convierten el disfrute de los placeres mundanos en el arte de saber vivir.

Barbillón ofrece a sus clientes una experiencia de sol y playa, de pool club, que va transformándose a medida que el día avanza, donde las sandalias y los bañadores van dejando paso a la sofisticada elegancia de una Marbella que como no, también festeja la luna.

El mito de que en la playa no se come bien se desmonta con una carta gastronómica basada en el mejor producto y en la honestidad en su trato, lo que permite ensalzar sus cualidades sin desatender una puesta en escena deslumbrante. Pescados y mariscos de proximidad, el mejor atún rojo del mundo, carnes seleccionadas y elevadas por el trato de las brasas, una selección de caviars y manjares como el exquisito King Crab o el Wagyu, aportan un toque sofisticado y cosmopolita a una propuesta gastronómica sin olvidar nuestros platos estrella como el nigiri de steak tartar, las colitas de gamba en tempura japonesa o la ensaladilla de mi madre con tortillita de camarones, lo cual posiciona a Barbillón como el mejor destino gastronómico de playa de toda la costa.

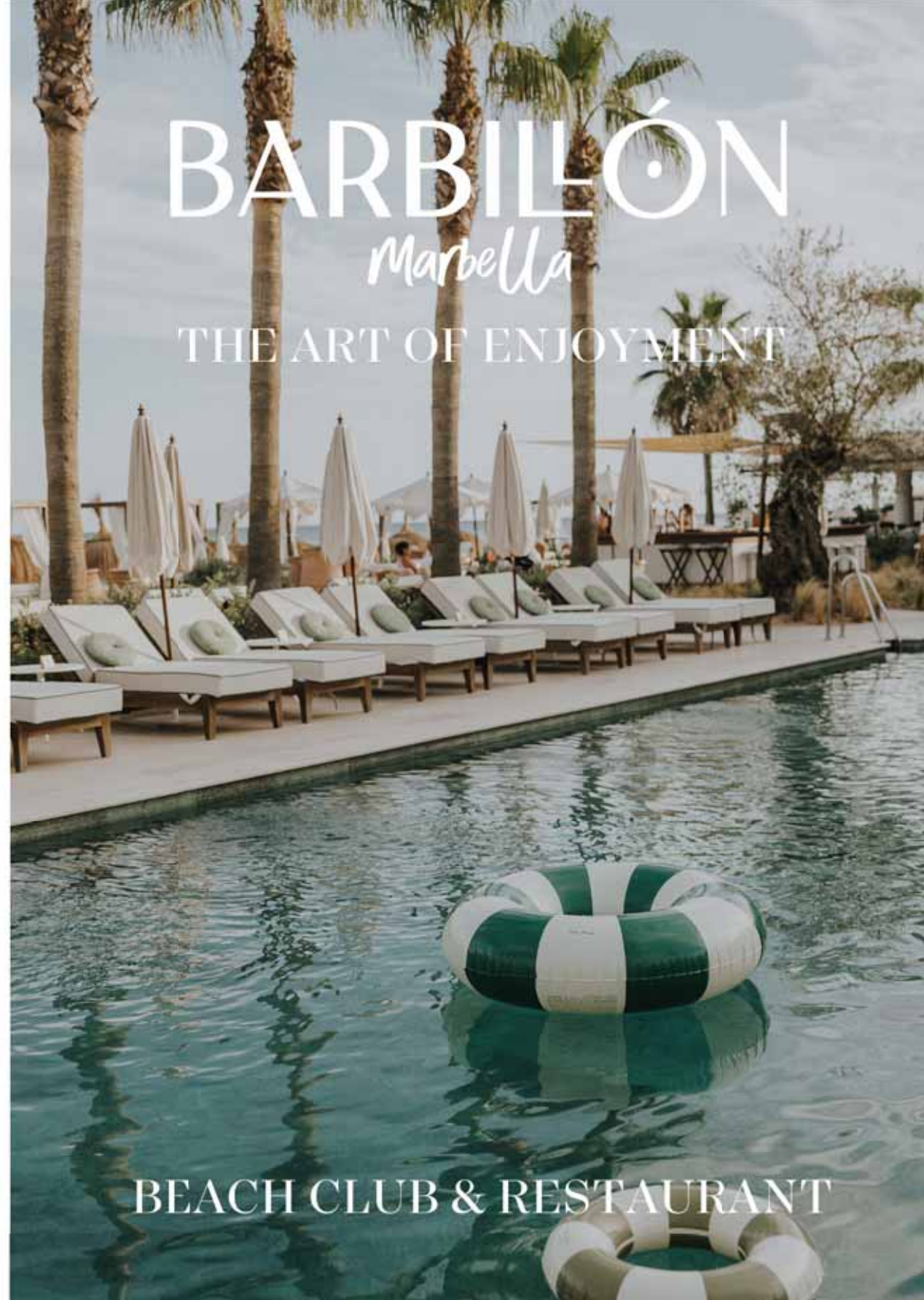
Pero la experiencia Barbillón es por encima de todo, una emoción, una atmósfera que envuelve a sus clientes para transportarlos al sueño de sentirse especiales y privilegiados. Barbillón es una fiesta elegante que transcurre entre las 11 de la mañana y las 2 de la madrugada, en la que, porque no, te ofrecen una propuesta pool food, desenfadada y sorprendente para acompañar cócteles de autor, junto a los grandes clásicos. Barbillón va a ser de nuevo, uno de los protagonistas de la temporada marbelli, desde el planteamiento de ofrecer una experiencia atemporal durante todo el año, en la ciudad de la eterna primavera, con la promesa de poder ofrecer cada día, gastronomía, champagne y una cuidada selección de Dj's para conformar la banda sonora de Barbillón Marbella: The Art of Enjoyment.

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www.barbillon.com

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KILIAN AFONSO

Tell us more about you, Kilian Afonso.

I was born in the Canary Islands, where I also grew up, until I decided to move to London after studying Industrial Electricity. After 3 years in England, I had the opportunity to come to Marbella, which is now my home.

How were your beginnings in the world of gastronomy?

My father had a restaurant for 32 years, so I grew up in this magnificent world of hospitality. During my time in London, I had the opportunity to work in the luxurious restaurant The Ivy Collection and meet Liga Liepina, who took care of my training and set the foundations of my professional career in the industry. After this, I further developed my professional career in Marbella and Saudi Arabia.

What can you tell us about your role in Mosh Group?

After a phone call, I started working for the group at Playa Padre, where I continued developing my professional career under the guidance of Mario Ferreira. 3 years later, I was given the opportunity to start an adventure at Nido Estepona, where I'm now the General Manager.

What projects are you currently working on?

My main focus, goal and project, is Nido Estepona, for which I'm currently preparing the 2024 season, with the support of a great team of professionals who work very hard to make this concept of Grupo Mosh stand out.

What do you love most about your profession?

I find it very rewarding to see how our clients enjoy the "Nido Estepona" experience, emphasising above all the gastronomy and the service. This gives me the opportunity to establish new relationships and learn something new every day.



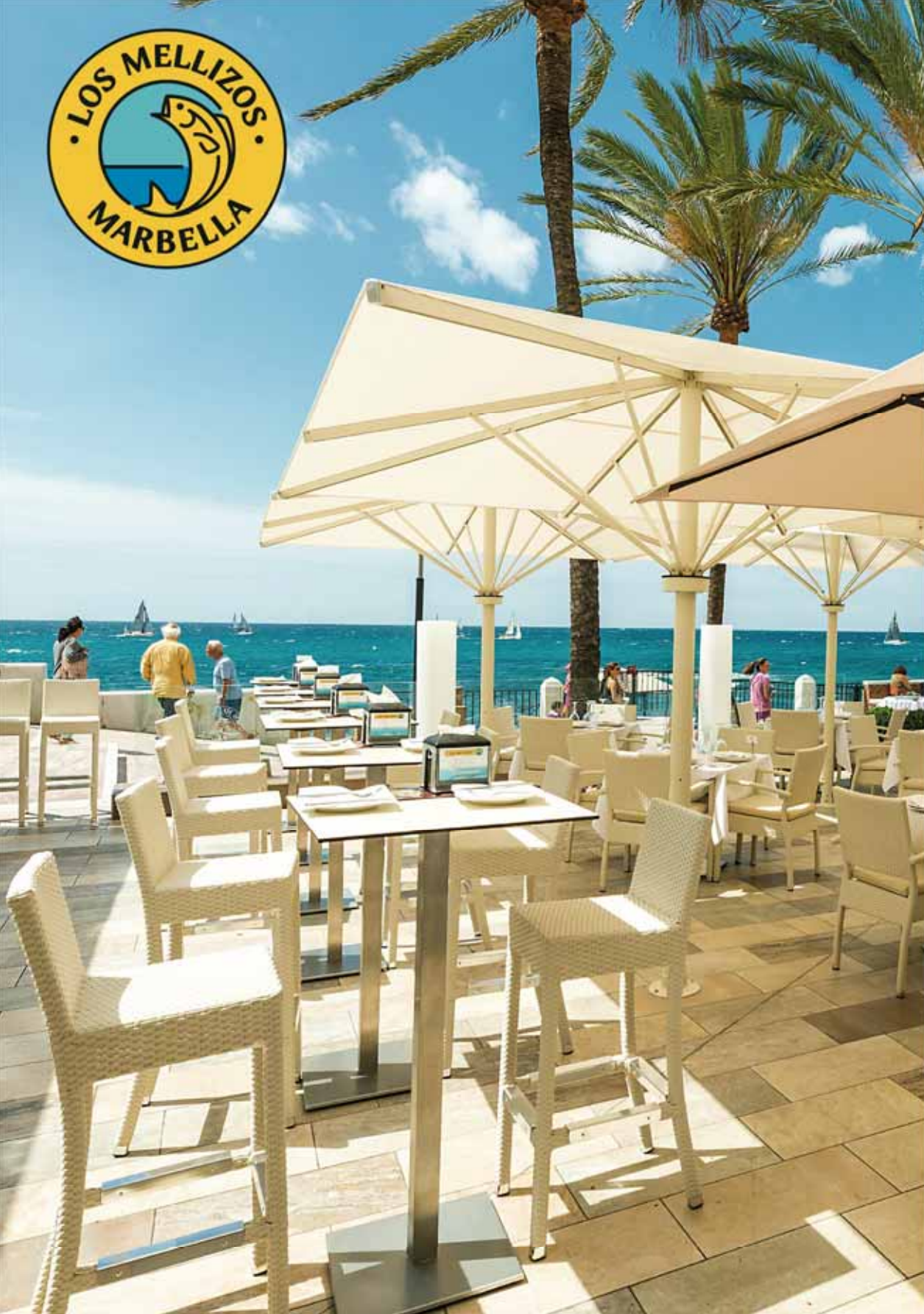
Describe a day in your life when off work.

I come from the Canary Islands, so in my free time I just head to a nice beach with my camera. Photography is my way to unwind, and the sea allows me to reconnect with the island I come from.

What do you think of X Magazine?

I have always said that for me it's the leading magazine on the Costa del Sol; it keeps me up-to-date and connected with what's going on in the city.

Xavi Márquez
CEO X Magazine



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INGREDIENTS

1 piece of dried bread from the day before
250ml milk
2 eggs
2 tbs flour
1 lemon
1 cinnamon stick
Half a glass of olive oil
1 tbs sugar
A forth tsp cinnamon powder

INGREDIENTES

1 trozo de pan del día anterior
1/4l de leche
2 huevos
2 cucharada de harina
1 limón
1 rama de canela
1/2 vaso de aceite de oliva
1 cucharada de azúcar
1/4 de cucharaditade canela en polvo

EASTER TORRIJAS

Directions

Pour the milk in a pan. Clean the lemon, and cut off some zest (avoiding the white part) and add to the milk along with the cinnamon stick (which can be cut in two is it's too big). Simmer for approximately 5 min. Pour the mix in a wide bowl to let it cool down. Cut the bread obliquely 2-3 cm thick and place on a dish. With a pan, pour the milk on top of the bread and leave to soak for 10 min. Place the flour on a dish. Break the eggs in a bowl and beat thoroughly. Drain gently the bread pieces with your hands, and cover them with flour and egg.

Warm the oil in a pan and fry the bread for 1 min. on each side until brown. Remove the bread pieces and place them on a dish covered with absorbent kitchen paper to absorb the extra oil. Mix the sugar with the cinnamon powder and sprinkle over the French toasts.

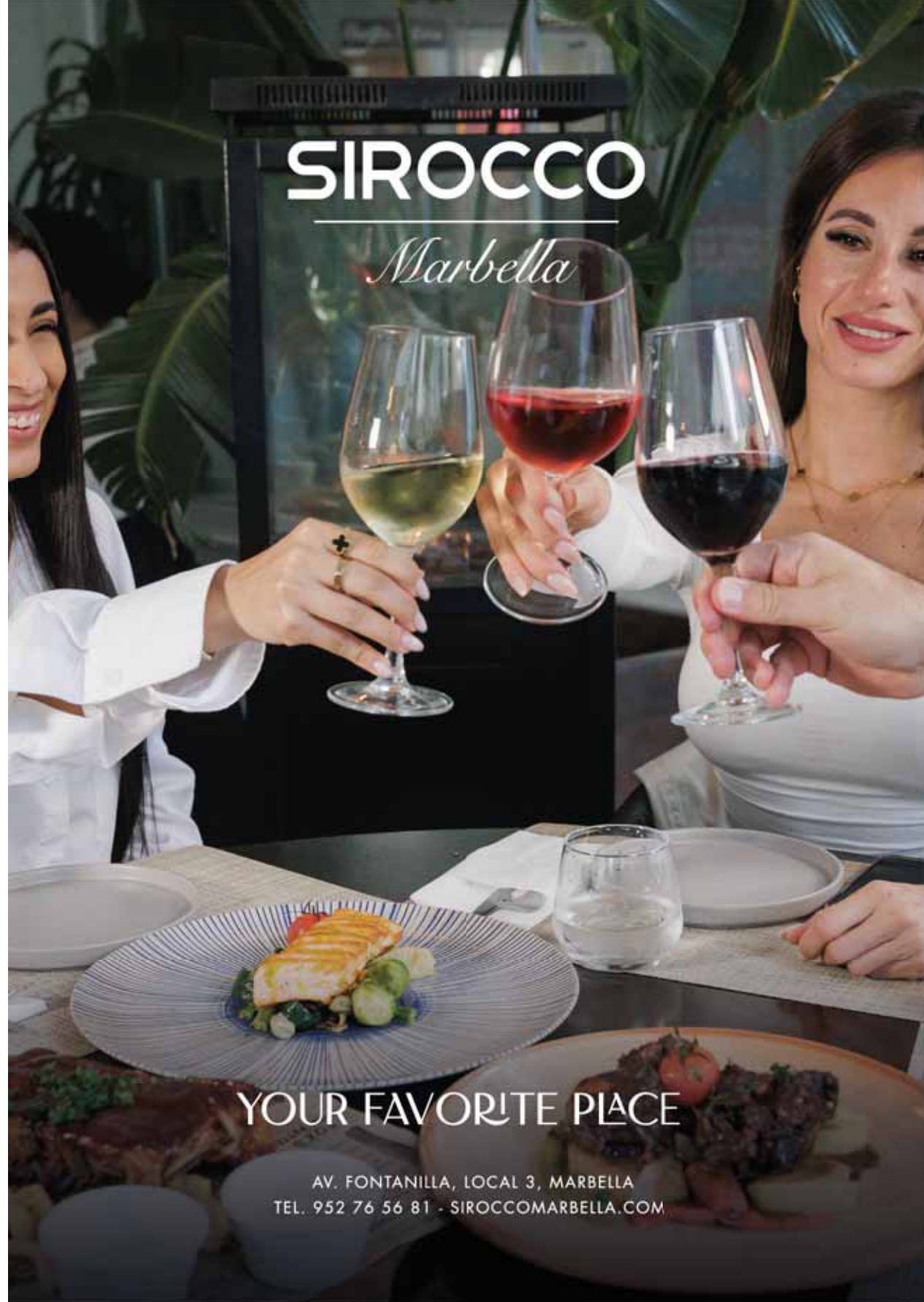


Torrijas de Semana Santa

Preparación

Pon la leche en un cazo. Limpia el limón, y con un cuchillo corta un trozo de la corteza (sin la parte blanca) y añádelo. Añade la rama de canela (si es muy grande puedes cortarla por la mitad). Pon a cocer a fuego suave durante unos 5 minutos aproximadamente. Pásala a una fuente amplia y deja que se temple. Corta el pan en rodajas oblicuas (en diagonal) de 2-3 centímetros de grosor y colócalas en un plato. Con un cazo, vierte la leche encima y deja que se empapen bien (10 minutos). Pon la harina en un plato. Casca los huevos en un cuenco y bátelos bien.

Escurre un poco (con la mano) las rodajas de pan, pásalas por harina y huevo. Calienta una sartén con el aceite y fríe las torrijas, 1 minuto por cada lado, hasta que se doren. Retíralas a un plato forrado con papel absorbente de cocina para que escurran el aceite. Mezcla el azúcar y la canela en polvo y espolvórealas.



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AIR FRYERS

This mini oven uses hot air instead of oil to provide the same crispy results, with significantly lower calorie intake than the classic deep fryer. With it, you can prepare dishes such as fried potatoes, tempura vegetables, breaded with wholemeal flour, rolls, gratins, different types of vegetables, and marinated tofu. Its main advantages include reduced calories and fat, easy-cleaning and versatility to cook a variety of recipes evenly and effortlessly. Ideal for couples or people living on their own, who want a meal similar to deep frying but a healthier version, and the same crunchy touch.

VEGETABLE SPIRALIZERS

They are used to cut vegetables into noodles or spirals, offering a low-calorie alternative to traditional pasta, and a different way of enjoying vegetables. This tool allows you to instantly prepare colourful and nutritious dishes using a wide variety of vegetables such as courgettes, carrots, cucumbers, pumpkin or beetroot. With it you can create courgette noodles to make tasty dishes such as Chinese noodles with prawns, pesto spaghetti, spaghetti bolognese, or add a different touch to salads and main dishes. Ideal for people who want to reduce their calorie intake, find it difficult to eat vegetables, or who don't have much imagination when it comes to creating dishes.

KITCHEN APPLIANCES THAT WILL HELP YOU EAT HEALTHIER IN A SIMPLE AND ATTRACTIVE WAY

Eating healthy doesn't have to be time-consuming, nor does it equal to making tasteless or unattractive dishes.

Now that you have more free time (if you're on holiday), you can explore the following appliances that'll allow you to include a wide variety of healthy and simple recipes in your daily routine.

MICROWAVE STEAMERS

This is an utensil that allows you to cook a wide variety of foods in the microwave (a totally safe appliance) easily and fast. With this silicone or glass case, you can prepare vegetables, fish, rice, chicken and omelettes in a matter of minutes, preserving all the nutrients and flavour. Benefits include ease of use, speed of cooking and the ability to keep the food's juiciness and tenderness. If you are a busy person looking to cook in a convenient and practical way, as well as reduce your calorie and fat intake, this appliance is for you. Also highly recommended for couples or people who live on their own.

MULTI-COOKERS

This is a versatile solution that requires virtually no effort to cook. It allows you to prepare everything from stews and soups to dishes with meat, vegetables, cereals, potatoes and fish, in a programmed and automated way. Its main advantage is the ability to program the cooking time and temperature. It cooks for you while you can take care of other tasks. Many of them include a slow-cooking programme, as well as a keep-warm function, allowing you to enjoy freshly cooked meals at any time. Especially recommended for busy people with family loads, who need to cook large quantities in a more automated way.






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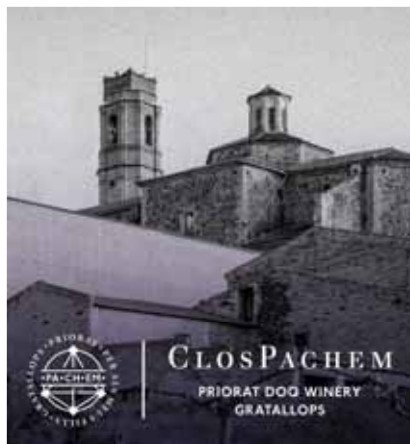


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Licos

Licos, con su uva Garnacha blanca ecológica de Gandesa, refleja la frescura y pureza de esta tierra, revelando la influencia de los suelos arcillo-calcáreos que lo distinguen.

Licos, with its organic Garnacha blanca grapes from Gandesa, reflects the freshness and purity of this land, revealing the influence of the clay-limestone soils that distinguish it.



Pachem

Pachem, una verdadera obra maestra. Predomina la Garnacha, procedente de diversas zonas de la DOQ Priorat, este vino es un testimonio de la riqueza de los diferentes terroirs de la región, ofreciendo vinos con carácter y profundidad inigualables.

Pachem, a true masterpiece. Dominated by Garnacha grapes from various areas of the DOQ Priorat, this wine is a testament to the richness of the region's different terroirs, offering unparalleled wines with character and depth.



Camí de la Mina

Camí de la Mina, una exquisita fusión de Garnacha tinta y Cariñena, nos lleva en un viaje sensorial a través de los antiguos viñedos de Gratallops y Torroja. Las viñas de 40 años en suelos de licorella y arenisca otorgan mineralidad y carácter único que representa la excelencia de la región.

Camí de la Mina, an exquisite blend of Garnacha tinta and Cariñena, takes us on a sensory journey through the ancient vineyards of Gratallops and Torroja. The 40-year-old vines in licorella and sandstone soils impart mineralogy and unique character that represents the excellence of the region.



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A vertical decorative graphic consisting of several overlapping, irregular splatters of red and pink paint. The splatters are arranged in a column, with some overlapping others, creating a textured, artistic effect. The colors range from deep red to light pink.



LA CREENCIA NO ES RELIGIÓN

El gran pensador Jiddu Krishnamurti, se atrevió a reflexionar en profundidad acerca de la religión: lo que ha supuesto y supone en nuestras vidas.

Nos muestra cómo los seres humanos hemos intentado salir de la confusión a través de la religión, queriendo dar explicación a todo lo que nos resulta incomprensible.

Según Krishnamurti, el hombre ha probado por todos los medios posibles transformarse a sí mismo, tanto interna como externamente, a través de la educación, la ciencia, la religión, la oración, etc. Estas pruebas no han cosechado ningún resultado, puesto que sigue existiendo pobreza, desdicha y sufrimiento.

A pesar de todo lo que ha intentado para salir de la confusión, el hombre no ha logrado cambiar su conducta, sigue siendo igual que siempre. La religión, tal y como la estamos experimentando, supone una red de creencias organizadas, que sirven sobre todo para dividirnos y alejarnos de la realidad.

La verdadera religión no se halla en nuestra mente actual. Está gobernada por el miedo, a través de lo que proyectamos, con nuestras pasiones y necesidad de darle un sentido y una explicación a todo lo que experimentamos.

La verdadera religión se alcanza cuando somos capaces de expandir y abrir nuestra mente, para sentirnos libres de todos los enredos psicológicos que hemos creado.

Krishnamurti entiende que podemos llegar a una verdadera religión cuando logramos un estado de unión con los demás y no mediante las creencias que nos dividen y enfrentan: cuando uno está dispuesto a ver por sí mismo más allá de toda imaginación, costumbre e investigación. Un estado de libertad, compasión, confianza y amor, que solo puede aparecer cuando nos liberamos del miedo. Miedo a lo que ha sucedido y a lo que podría suceder.

Para conseguirlo, hay que poner toda nuestra atención en ese miedo sin intentar controlarlo y suprimirlo, simplemente permaneciendo con él, de tal forma que desaparezca el observador: nuestra mente creadora que intenta escapar de ese miedo, alimentándolo aún más.

Y para ti, ¿qué es la religión?

BELIEFS AND RELIGION ARE NOT NECESSARILY THE SAME

The great thinker Jiddu Krishnamurti, dared to reflect deeply on religion and its past and present role in our lives.

He explains how human beings have tried to get out of confusion through religion, wanting to explain everything that is incomprehensible to us.

According to Krishnamurti, people have tried to transform themselves by every possible means, both internally and externally, through education, science, religion, prayer, and so on. These attempts haven't brought any results, since poverty, misery and suffering continue to exist.

In spite of all that, they've still tried to bring themselves out of confusion without really changing their behaviour, they remain the same as ever. Religion, as we experience it, is a network of organised beliefs, which serve mainly to divide us and distance us from reality.

True religion is not found in our present mind. It is governed by fear, through what we project, through our passions and need to give meaning and explanation to everything we experience.

True religion is achieved when we are able to expand and open our mind, to feel free from all the psychological entanglements we have created.

Krishnamurti understands that we can discover true religion when we achieve a state of union with others and not through beliefs that divide and confront us: when one is willing to see for oneself beyond all imagination, habit and research.

A state of freedom, compassion, trust and love, can only happen when we free ourselves from fear of what has already happened, and what might happen.

To achieve this, we have to put all our attention on that fear without trying to control and suppress it, just staying with it, so that the observer disappears, which is none other than our creative mind trying to escape from that fear, feeding it even more.

And for you, what is religion?

IRENE MUÑIZ

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RUBÉN MIÑARRO

Tell us more about you, Rubén Miñarro.

I have a degree in Business Administration and currently work as Senior Analyst in the Risk Department of Dexter Global Finance S.L. Together with the Risk Director, Jose Enrique, we make an initial contact with the client to get to know the project first hand, carry out a pre-analysis of the operation and assess its viability, and then we carry out the Due Diligence of the project to finance.

How did you get started in the world of alternative financing?

Dexter's HR department contacted me in April 2022 via LinkedIn, as they were looking for a risk analyst. After a couple of interviews, both with the HR Director and the Chief Risk Officer, and later with the CEO of the company, Ms. Yeidy Ramirez, they saw that I could meet their needs, and in May 2022 I started working at the company.

Tell us more about your work at Grupo Dexter.

My day-to-day work starts shortly before 9 o'clock, and together with the Risk Director we analyse the urgencies of the day, in order to give top priority to the most important issues raised by the CEO of the company. When we receive the operations from the commercial department, we carry out a quick preliminary analysis to see if they comply with the parameters of our funds, and once this is done, we contact the client so that they can send us the necessary documentation to carry out an in-depth analysis of the financing operation, where we use the best compliance and market research tools to reflect a reliable image of the client and the operation. On a weekly basis, we hold several meetings with the CEO to see the status of the operations that are being analysed.

What projects are you currently working on?

The projects we study are very diverse, ranging from bridging loans, developer loans, land purchase loans, asset purchase loans, or refinancing operations. The study will take more or less time depending on the type of transaction, its complexity, and the documentation that needs reviewing. I'm currently analysing a bridging loan in Madrid, a loan for the acquisition of a villa in Marbella, and for the acquisition of land in Benahavis.



What do you love most about your profession?

What I like most about my profession is what I learn on a daily basis given the different casuistries and complexities you can find in each transaction. Also, at Dexter there is an incredible team and we work great together, which makes the day-to-day work easier.

Describe a day in your life when off work.

I suppose that my day-to-day life is just like anyone else's. I get up early to have my morning coffee, and check my emails before I go to work, and after work I usually go to the gym, then watch some series or movies. When the weekend comes, I usually make plenty of plans like going out to eat with my partner, friends or family, going to a concert, to the cinema, etc. I love to surround myself with friends whom I can have a good laugh with.

What do you think about X Magazine?

I got to know X Magazine through my work at Dexter. I think it's a good magazine that showcases a wide range of restaurants, bars, gyms, etc., as well as interesting interviews. Fantastic job by the editor of the magazine!

Xavi Márquez
CEO X Magazine

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PADEL TIPS

POSITION WHEN PLAYING TO OUR PARTNER

When playing from the defence zone, we often observe a series of consecutive hits between the players at the net and our partner. This is quite normal in padel, but mistakes can be made when we are not in the current action and tend to become inactive and simply turn into a spectator.

Our attitude towards these situations will be vital. First, we must maintain a high level of intensity, in other words "knowing how to play without the ball". Second, we must take position, normally behind the service line, in line with our partner. Third and most importantly, we must know how to transition on the playing field back and forth between the net and the defence zone, according to the quality of our partner's hit, in order to gain control of the net zone and defend difficult hits depending on the throw.

Therefore remember, never turn into a passive player and follow the game according to your partner's choice of hit!

POSICIÓN CUANDO JUEGAN A NUESTRO COMPAÑERO

Con bastante frecuencia sucede que cuando estamos jugando desde la zona de defensa, los jugadores de la red juegan una serie de golpes seguidos a nuestro compañero. Esto es algo bastante normal en el pádel, pero el error suele venir cuando el jugador que no está en juego tiende a pararse convirtiéndose simplemente en un espectador.

Nuestra actitud ante estas situaciones será vital. Lo primero será mantener una intensidad elevada, algo a lo que llamamos "saber jugar sin la bola". Lo segundo será colocarse normalmente detrás de la línea de saque, alineado con nuestro compañero. Y lo tercero y más importante será saber transicionar en la pista hacia la red o hacia defensa en función de la calidad del golpe de nuestro compañero, para así ganar la red o conseguir defender bolas difíciles en función de la jugada.

Así que recuerda, ¡nunca te conviertas en un jugador pasivo y sigue la jugada en función del golpe elegido por tu compañero!



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RICKY

Ricky was found wandering near our facilities last year, without a microchip, so we suspect that he was left in our vicinity with the intention of us finding him.

He is a very sweet dog with people, delighted to always receive a good dose of grooming since he is a Bellhound and things always get tangled in his hair!

Right now he shares a kennel with a dog, but we don't know how he would get along with other dogs of the same sex. And so you can see how handsome Ricky can be, here is a sample after a day of hairdressing thanks to his godmother.

Ricky fue encontrado vagando cerca de nuestras instalaciones el año pasado, sin microchip, por lo que sospechamos que lo dejaron en nuestras inmediaciones con intención de que le encontráramos.

Es un perro muy dulce con la gente, encantado de recibir siempre una buena dosis de peluquería ya que es un Podenco Campanero ¡y siempre se le enredan cosas en el pelo!

Ahora mismo comparte chenil con una perrita, pero no sabemos cómo se llevaría con otros perros de su mismo sexo. Y para que veáis lo guapo que puede estar Ricky, aquí una muestra después de un día de peluquería gracias a su madrina.

Do you want to become their lifechanger? Contact us!
¿Quieres cambiar su vida? ¡Contáctanos!
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ZENDAYA

In July 2022, Zendaya arrived at our shelter without a chip to reveal her history. Since then, she has captured our hearts with her unique personality. Although she likes cuddles and caresses, Zendaya is a cat with her own character. She knows what she wants, and when she decides she's had enough, she'll let you know. This gorgeous cat loves attention, but she also values her personal space. She prefers quiet moments and not being surrounded by a crowd of cats. Her elegance and charm make her the perfect companion for those looking for the company of an independent feline friend.

En julio de 2022, Zendaya llegó a nuestro refugio sin chip que revelara su historia. Desde entonces, ha cautivado nuestros corazones con su personalidad única. Aunque le gustan los mimos y las caricias, Zendaya es una gata con carácter propio. Sabe lo que quiere, y cuando decida que ya ha tenido suficiente, te lo hará saber. A esta preciosa gata le encanta llamar la atención, pero también valora su espacio personal. Prefiere los momentos tranquilos y no estar rodeada de una multitud de gatos. Su elegancia y encanto la convierten en la compañera perfecta para quienes buscan la compañía de un amigo felino independiente.

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MAYRA MARTÍNEZ

Tell us more about you, Mayra Martínez.

I'm a professional dancer, performer, acrobat, and a woman full of joy and love for what I do.

How were your beginnings in the show business?

I started when I was 16 years old in Argentina, performing Brazilian samba shows at events and carnivals. I became passionate about Brazilian culture and started learning Capoeira. Exploring further, I discovered urban dance, salsa, bachata, tango and heels. When I came to Marbella, I studied aerial and fire acrobatics, as well as acrobatic poses. I also resumed artistic gymnastics at Akros, something I had started learning when I was a child.

My first job here in Marbella was in La Habana de Hemingway. I have worked in many places in Marbella, where I live, and in other countries, and I'm happy to keep developing and improving my career every day in this world.

Tell us more about your work at Olivia Valere.

We love the way our guests enjoy their experience with our great show, just as they deserve. I started working at Olivia Valere with Joe, doing a unique couple dance performance that we called freestyle, because we merged his style with mine, added to acrobatic poses, telling a different story every time. Throughout 3 and a half years, we changed the dynamics to bring new choreographies, incorporate elements and include other dancers. I also offer my individual performances, which I create and develop with all my heart!

Personally, I like working here, I feel happy and that's what I transmit every night to everyone who comes here, both guests and work colleagues.

What projects are you currently working on?

I am motivated to do new projects and I love change, at the moment I am at Olivia, and running our themed shows in Havana with my partner Araceli Marina. I'm always working on the ThEvents Company, and the projects that are still in development, I can't reveal them yet.



What are you most passionate about in your profession?

I am grateful to life for being able to dedicate myself to what I love, and what I am most passionate about is dancing, feeling that I flow with the music, smiling and transmitting joy, seeing how people receive good energy from us. I also love my job to be able to travel and meet people.

What is a day in your daily life like when you are not working?

I usually practise yoga and meditation, and train for any of my disciplines. I also enjoy spending time with friends or talking to my family. Spending time surrounded by nature or on my own every day is also something I love.

What do you think of X Magazine?

I love X Magazine! It has everything you need to know about Marbella. Thank you so much for all these years, and for many more to come!

Xavi Márquez
CEO X Magazine



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GABRIEL BENOFFI

Who is Gabriel Benoffi?

Gabriel Benoffi is a 47 year old passionate Argentinian manager with Italian roots. His career in the world of hospitality has been highlighted by more than 14 years in Grupo Metro, and he has been Manager at Navy, a prestigious nightclub in Marbella, for more than 6 years.

How were your beginnings in the hospitality business?

My foray into the hospitality world began in 2004, after moving to Spain. My first job took place in Puerto Banús, where I was in charge of security in various nightlife venues. This initial chapter was decisive in shaping my career. During my time in security, the lessons learned in the practice of Jiu Jitsu became a valuable source of qualities, especially constancy and discipline. These skills became fundamental pillars in my professional development. As I progressed in the security field, my interest in the hospitality field grew exponentially, eventually leading me to join the Metro Group and, later, assume the position of Manager at Navy.

Tell us more about your work at Grupo Metro.

Working at Grupo Metro has been an enriching experience. In addition to being part of a team that is committed to service excellence, we're used to offering unique experiences to our customers. We have plenty of memorable anecdotes with many well-known artists of different nationalities, who have visited us over the years and offered delightful experiences to everyone. However, discretion is our greatest virtue. I can only comment on a personal note that one of the greatest satisfactions of this venue is to hear people of my age say that both parents and even grandparents have visited us and enjoyed unforgettable nights.

What projects are you currently working on?

At Navy we are currently focused on offering a unique service in Puerto Banús. We're working on new collaborations with local artists and looking for ways to continually improve the experience at our venue. We have just incorporated a team of professional pole dancers, who perform daily shows and are having a great acceptance. We invite everyone to come and see our new facilities and enjoy our daily shows.



What do you love most about your profession?

What I love most about my profession is the possibility to create special moments for our clients. From the selection of music to the attention to detail in service, I enjoy every aspect of providing a unique experience at Navy.

Describe a day in your life when off work.

Outside of work, my daily life is balanced between my family and my sporting activities. I'm passionate about martial arts, especially Jiu Jitsu, and make time to train and stay active. I also enjoy spending a relaxing time with my family, while exploring beautiful Marbella.

What do you think of X Magazine?

X Magazine is a unique window that celebrates the diversity and cultural vibrancy of Marbella. It's a valuable tool to learn about the latest trends and events in the local entertainment scene, and I believe it plays an essential role in connecting the community with unique experiences.

Xavi Márquez
CEO X Magazine

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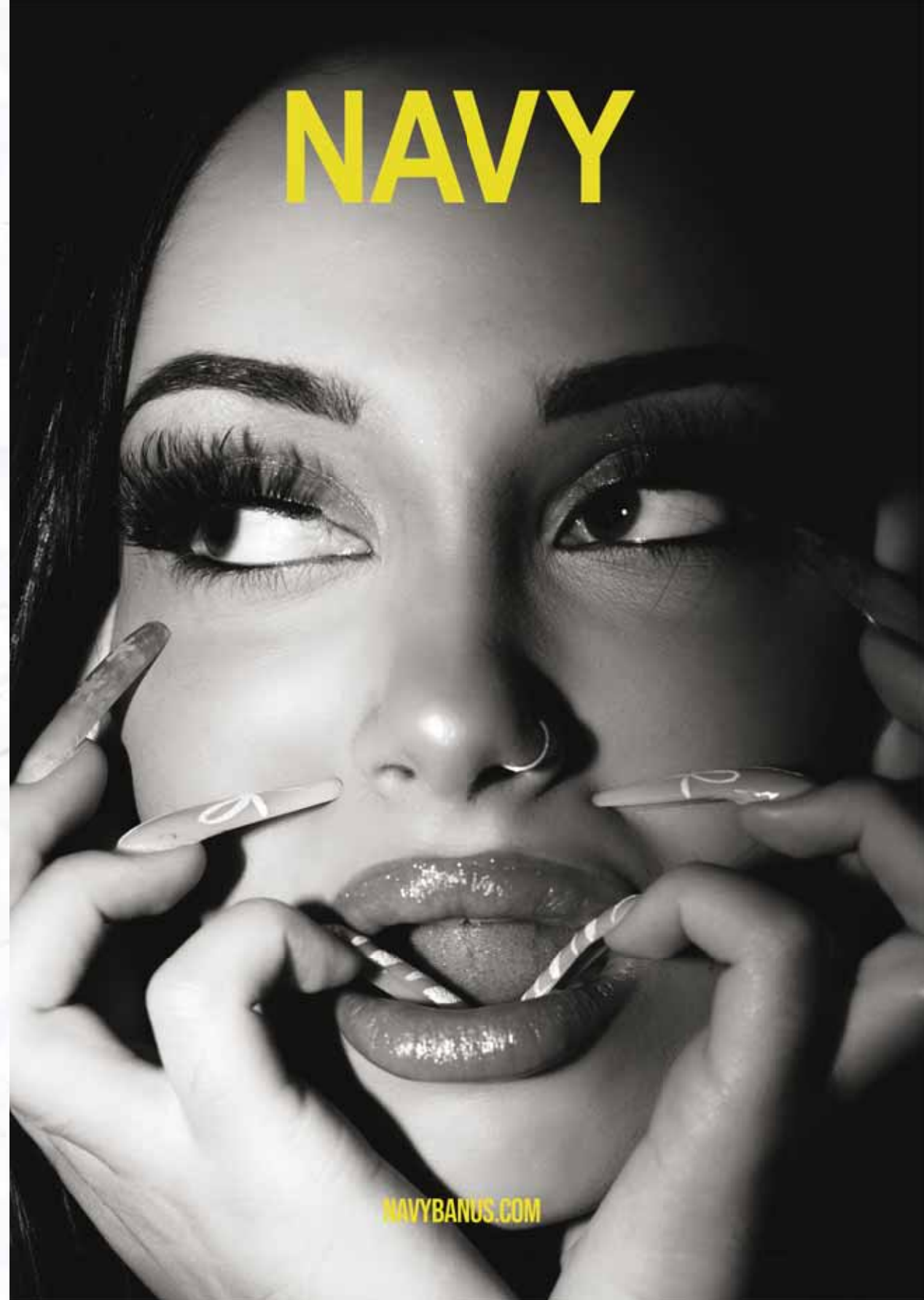
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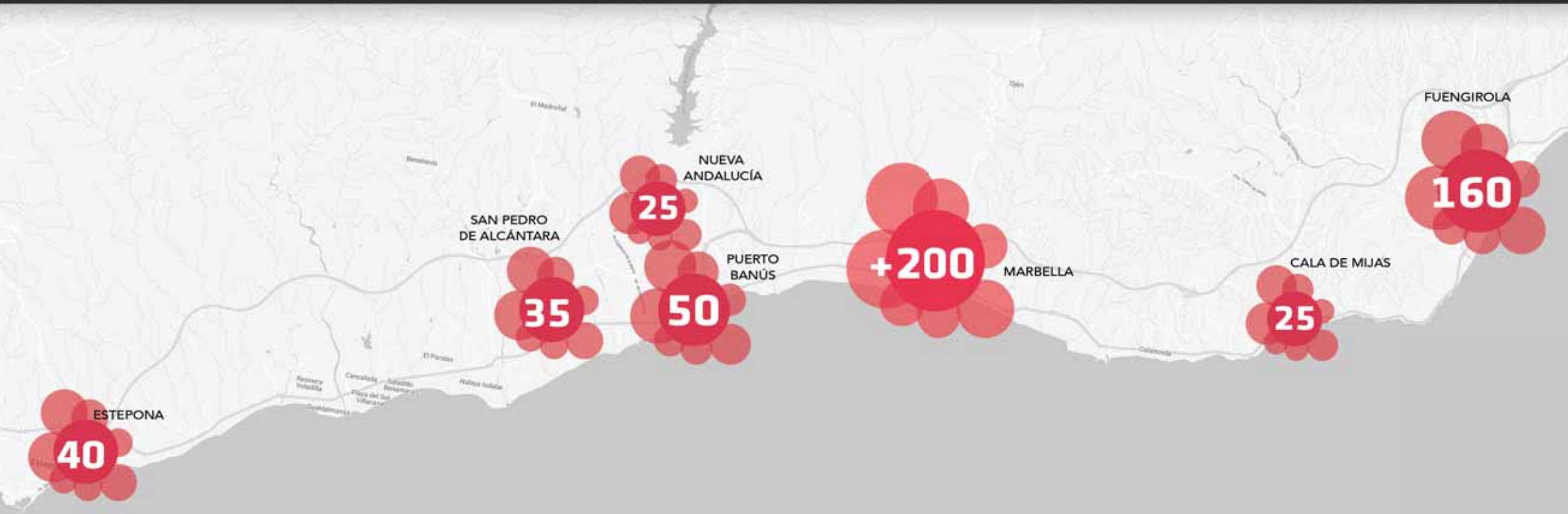
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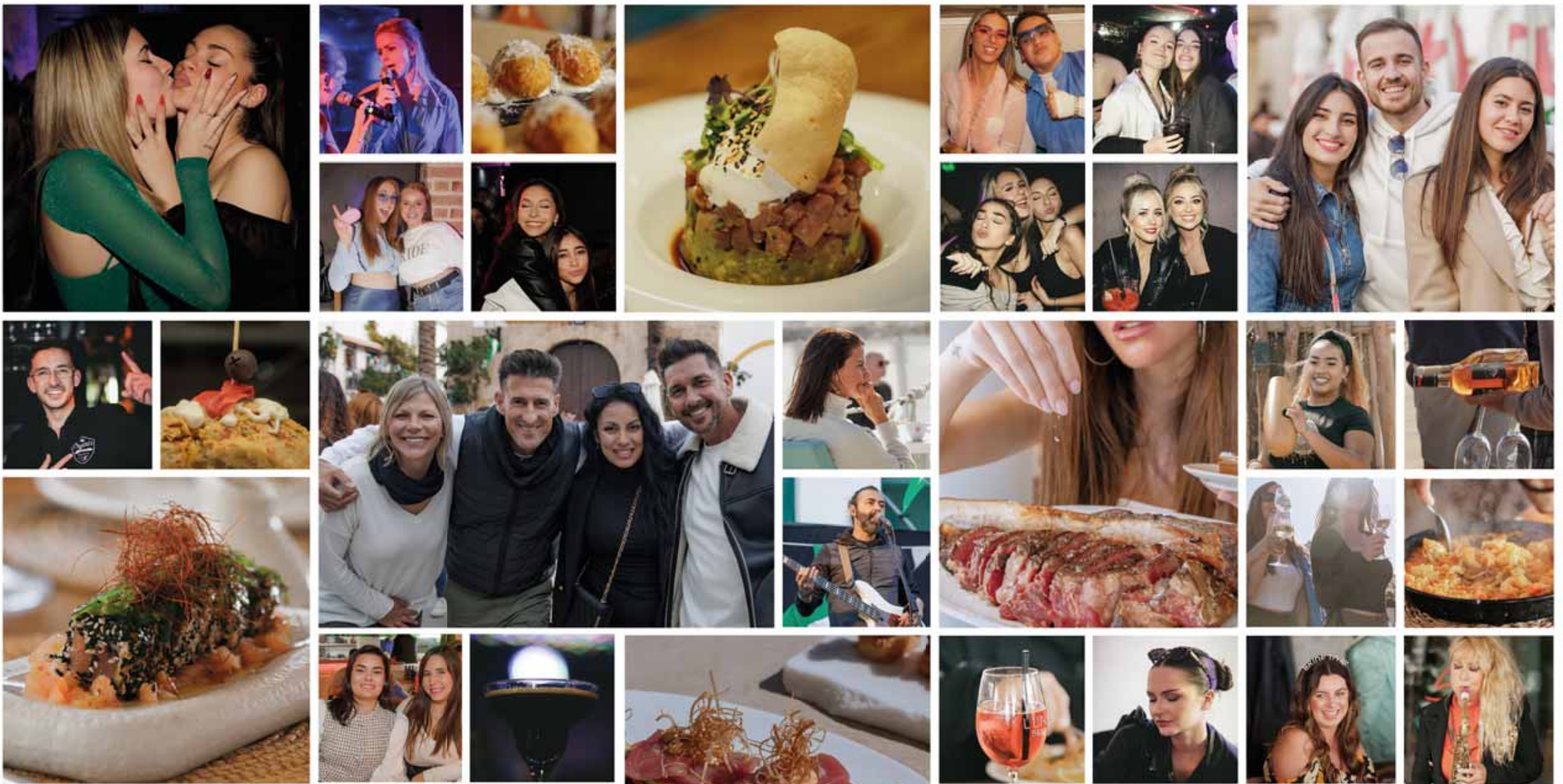
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X MAGAZINE



MARTÍN BERASATEGUI
12
ESTRELLAS MICHELIN

Who says you can't have it all? Martín Berasategui, the most decorated chef in the world, has just opened his new restaurant in Marbella, the most exclusive of destinations. In this interview, we discover the secrets of his kitchen, his philosophy and his vision of the future of gastronomy.

How did you get to this point? Martín Berasategui is a chef who has spent his entire career in the kitchen. He has worked in some of the most prestigious restaurants in the world, and his reputation has grown to such an extent that he is now one of the most sought-after chefs in the world. He has received 12 Michelin stars, a testament to his exceptional talent and dedication to his craft.

What are your secrets? Martín Berasategui is a chef who believes in the quality of his ingredients and the precision of his technique. He is a chef who is always looking for new ways to improve his dishes and create a unique dining experience for his guests. He is a chef who is always learning and growing, and that is why he is so successful.

What is your vision for the future? Martín Berasategui is a chef who is always looking for new challenges and opportunities. He is a chef who is always pushing the boundaries of what is possible in the kitchen, and that is why he is so respected and admired. He is a chef who is always striving for excellence, and that is why he is so successful.

What is X Magazine?

X Magazine is the definitive guide to explore the world of entertainment and leisure in a unique and exciting way! Immerse yourself in a vibrant universe where you'll discover the most delightful culinary experiences, the cosiest corners of cafés, the secrets to maintaining a healthy lifestyle in gyms and fitness centres, as well as the most exciting nightlife in bars, pubs and clubs. In every issue, X Magazine introduces you to unforgettable experiences through fascinating interviews with prominent personalities, and high-quality reports that will take you to amazing places.

Our different, engaging and daring approach will make sure that every page surprises you with a new insight. X Magazine is not limited to its printed version; you can also enjoy our issues online. Check our online content, explore additional stories, and connect with us through our social media channels. Join the new era of unique magazines, where diversity of experiences and innovation are at the essence of our passion for entertainment. Discover something new and exciting every time you read us.

Welcome to X Magazine, where lifestyle and leisure come to life in a unique way.



How is it printed?

At X Magazine, we don't just print pages, we print experiences! Every month, we release 15,000 copies full of vibrancy and style. Using the best printing technology, we ensure that every section, interview and delicious dish leaps off the pages with vibrant colours and stunning details. Our team embarks on a creative journey to capture the unique essence of each place we explore.

So, whether you're holding it in your hands or enjoying it online, get ready to immerse yourself in a world of freshness and novelty with X Magazine.

Discover, share and join in the fun of the new magazine era!



Where do we distribute it?

X Magazine spreads its energy in Marbella's trendiest spots. From the swankiest hotels to top restaurants and trendy clubs, our magazine becomes your essential guide to local entertainment and leisure. As well as the usual haunts, we also feature our magazine on exclusive displays, strategically placed in the hottest spots in the area. Where can you find us? At the reception of the best hotels, accompanying your meals in the most outstanding restaurants, and livening up the nights in the most exclusive clubs.

X Magazine is at the heart of Marbella's scene, as well as the Costa del Sol, offering you direct access to the most important information and the most vibrant experiences.

It's available in all our clients' businesses, and in establishments from Fuengirola to Estepona, including Puerto Banús, Nueva Andalucía, the Golden Mile, Marbella city centre, Benahavís, and many more.

Immerse yourself in the essence of the area with us, where style and fun merge together!

FREE ADVERTISING 2.0

Our magazine is made available in physical and digital format.

The digital format is present on our website, via Whatsapp through a broadcast list, and on our social networks with more than 46,000 followers.



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