



AÑOS
13
YEARS

MAGAZINE

AGENCY

Nº 154 | YEAR XIII JUNE '25

www.xmagazine.es



OPENING FROM JUNE 2025

*China Crown Restaurant
at Hotel Don Pepe Gran Meliá*





LUXURIOUS INTERIORS: Experience sophistication with high-end finishes, bespoke furnishings, and advanced technology, creating an atmosphere of unmatched elegance.

PANORAMIC VIEWS: Expansive windows and outdoor spaces provide stunning views of the lush golf course and sparkling sea from every corner.

PRIVACY AND SECURITY: Despite its openness, the villa's strategic design ensures a secluded and tranquil retreat, offering peace and privacy.

FIRST-CLASS AMENITIES: Enjoy top-tier amenities, including an infinity pool, spacious outdoor entertaining areas, and a private gym, all catering to a luxurious lifestyle.



ZERO ENERGY CONSUMPTION

Nestled in the prestigious La Reserva de Sotogrande, Villa Halo epitomizes sustainable luxury living at its finest. This architectural masterpiece occupies a prime first-line position on the golf course, boasting uninterrupted views of the meticulously manicured greens and the sparkling Mediterranean Sea. Thoughtfully designed with privacy in mind, the villa offers a tranquil sanctuary that seamlessly blends the serenity of its surroundings with the sophistication and convenience of modern design.

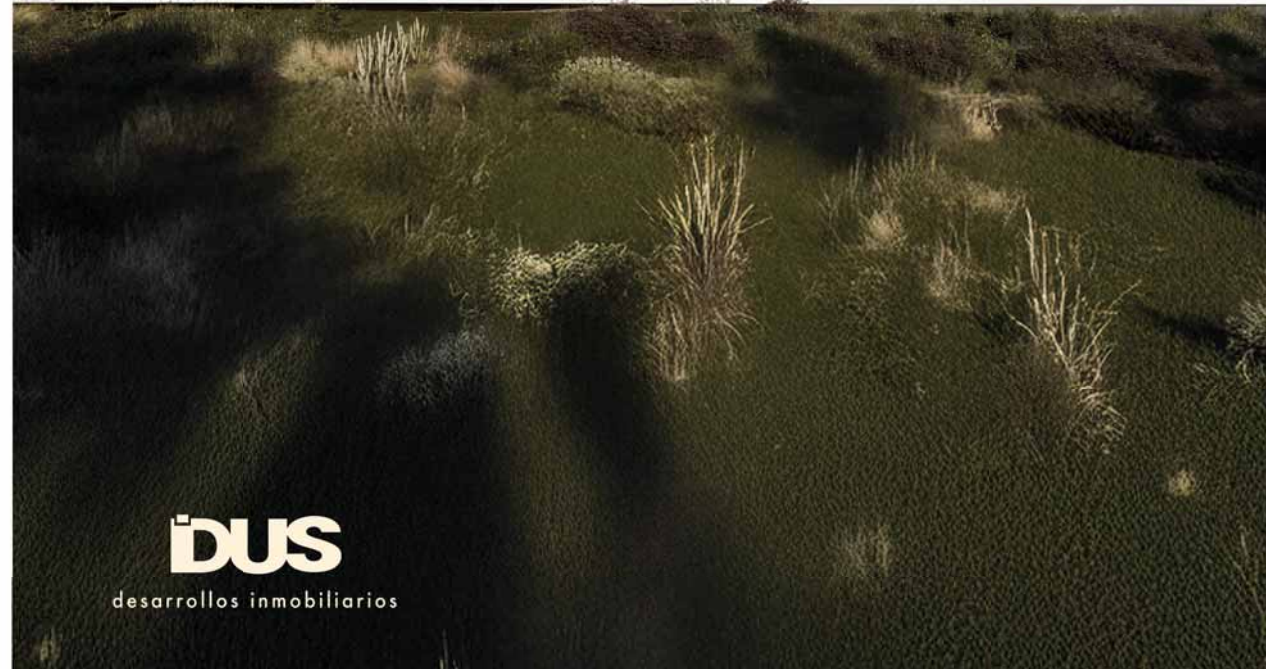
Villa Halo stands as a stunning example of modernist architecture. With its clean lines and expansive terraces, the villa effortlessly blends into its natural surroundings. The tiered design not only amplifies the breathtaking views but also floods the interior with natural light, creating a seamless harmony between indoor and outdoor living spaces.

1.906m ²	2.451m ²	6	7
Built	Plot	Bedrooms	Bathrooms



CORK OAK MANSION

CC Sotomarket, 1ª planta, oficina 39,
11310 Sotogrande, Cádiz
info@corkoakmansion.com | (+34) 650 24 28 35



DUS

desarrollos inmobiliarios



FITZ

MARBELLA

SUMMER 2025

ELECTRONIC ARTIST

ALAN DIXON - ALEX WANN - ART NO LOGIA - BUN XAPA - CLOONEE
DENNIS CRUZ - EMMANUEL JAL - FAUL & WAD - GIANLUCA VACCHI
GORDO - GUSTAVO DOMINGUEZ - JOEZI - LAOLU - LES CASTIZOS -
MARTEN LOU - MASON COLECTIVE - MIGUELLE & TONS -
NITEFREAK - PACO OSUNA - PEPPE CITARELLA -
ROCKIN MOROCCIN - SONNY FODERA - SOSA - SPARROW &
BARBOSA - STEPHAN JOLK - TONY GUERRA - WADE

HIP - HOP / R & B ARTIST

BURNA BOY - CENTRAL CEE - DADJU - GUY2BEZBAR -
JASON DERULO - KYBBA - OMAH LAY - REMA - RICH THE KID
SHALIPOPI - SOOLKING - TAYC - TYGA

URBAN ARTIST

ARCÁNGEL - BÉELE - BLESSD - GONZI - JUSTIN QUILES - JUAN DUQUE
MORAD - NICKY JAM - OVY - RYAN CASTRO - SAIKO -
YAN BLOCK

WWW.FITZMARBELLA.COM

ODDDDDO





X MAGAZINE



WHAT IS X MAGAZINE AGENCY?

X Magazine Agency is much more than just a magazine; we are an innovative marketing agency specialized in creating high-impact strategies for brands looking to stand out in the world of leisure and entertainment. With unique blend of creativity, strategic content, and media expertise, we help businesses connect with their audience in an authentic and effective way.

From restaurants and bars to gyms, boutiques, and nightclubs, at X Magazine Agency, we design tailored campaigns that enhance our clients' visibility. Through digital marketing strategies, social media management, print advertising, and exclusive events, we transform businesses into leading brands.

Our innovative and dynamic approach allow us to offer customised solutions for each client, ensuring a strong presence across both physical and digital platforms. We don't just tell stories - we create them. X Magazine Agency is your strategic partner in reaching new audiences and solidifying your brand in the entertainment and lifestyle industry.

HOW WE WORK

At X Magazine Agency, we turn ideas into experiences. We develop marketing strategies that go beyond the conventional, combining engaging visual content, effective storytelling, and cutting-edge technology. Our team of experts in branding, graphic design, social media management, and advertising work to position every brand exactly where it deserves to be.

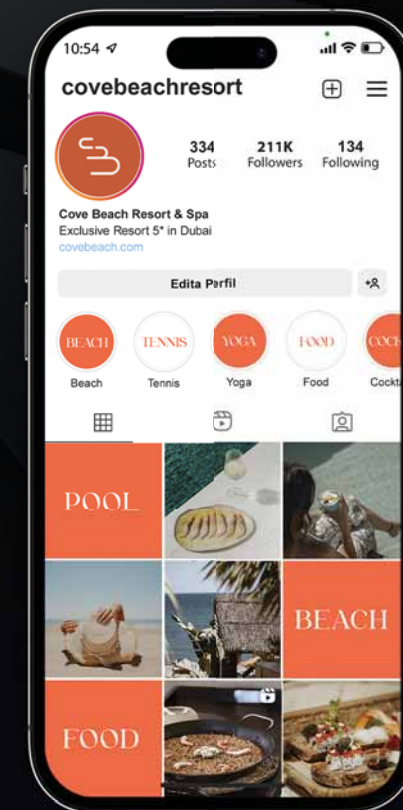
In addition to our digital campaigns, we continue to invest in print media as a powerful tool to reach an exclusive audience. With a strategic distribution network across key locations in Marbella and the Costa del Sol, we ensure that our clients achieve maximum visibility and recognition.



STRATEGIC ADVERTISING & DISTRIBUTION

At X Magazine Agency, we don't just create campaigns - we make sure they reach the right audience. Thanks to our extensive distribution network across luxury hotels, prestigious restaurants, and exclusive clubs, we guarantee that every message reaches the right environment.

We also leverage digital channels such as social media, email marketing, and WhatsApp marketing, where we have over 46,000 active followers. Through targeted strategies, we ensure that every campaign achieves the desired reach and impact.



X MAGAZINE: OUR EXCLUSIVE PLATFORM

As part of our marketing tools, X Magazine is our premium print and digital magazine, designed to connect brands with an exclusive and high-end audience.

HOW IS IT PRINTED?

Each month, X Magazine comes to life with 15,000 copies printed using state-of-the-art technology, ensuring vibrant colours, flawless design, and engaging content. Our editorial team captures the best of leisure and entertainment, presenting high-quality experiences, interviews, and recommendations.

WHERE IS IT DISTRIBUTED?

The distribution of X Magazine is highly strategic, ensuring it reaches the most exclusive locations in Marbella and the Costa del Sol. You can find it at:

- Luxury hotels
- High-end restaurants
- Exclusive nightclubs and beach clubs
- Boutiques and premium venues
- Business receptions and VIP spaces

Additionally, X Magazine is available in digital format, extending its reach through our website, social media, and WhatsApp distribution campaigns, where we engage with over 46,000 active followers.

STARLITE

Occident





















































STARLITE

Occident

WELCOME TO THE BEST BOUTIQUE FESTIVAL IN THE WORLD

STARLITE
Occident

STARLITE
Occident

 EMILIA 13/6	 DUKI 14/6	 NATHY PELUSO 20/6	 KOOL & THE GANG 27/6	 GENTE DE ZONA 2/7	 MARC ANTHONY 3/7 4/7	 RAPHAEL 5/7	 EUROPE 8/7	 DURAN DURAN 9/7	 SEAL PLAYING ALL THE HITS AND MORE 10/7	 GILBERTO SANTA ROSA 11/7
 GEMELIERS 12/7	 FITO PÁEZ ARTISTA INVITADO: MARWAN 14/7	 PICA PICA 15/7	 PET SHOP BOYS 16/7	 ERREWAY 17/7 6/8	 DJ KARLO 17/7 6/8	 JHAYCO 18/7	 DJ NANO 18/7 24/7 31/7 21/8	 THE SCRIPT 19/7	 SCORPIONS 21/7	 UB40 feat. ALI CAMPBELL 22/7
 BOSE IMPORTANTE TOUR 2025 23/7 24/7	 IL DIVO 20th anniversary tour 25/7	 WILL SMITH 26/7	 THE BEACH BOYS 28/7	 ZAZ 29/7	 MALMÖ 040 29/7	 THE KOOKS 30/7	 ANA BELÉN 31/7	 RELS B 1/8	 NATALIA LAFOURCADE 2/8	 SANTANA 3/8
 GIPSY KINGS feat. NICOLAS REYES 4/8	 WALLS 4/8	 TOM JONES 5/8	 BESMAYA 5/8	 CLEAN BANDIT 6/8	 GUITARRICA DELAFUENTE 7/8	 HERMANOS MARTÍNEZ 7/8	 AMARAL 8/8	 TEXAS 11/8	 INAZIO 11/8	 BERET 12/8
 ORO VIEJO BY DJ NANO 12/8	 LOS SECRETOS 14/8	 CAROLINA DURANTE 15/8	 FRAN PEREA 16/8	 ALEXUBAGO 16/8	 FLAMENCO & FRIENDS 18/8	 HEY KID 19/8	 ALEJANDRO FERNÁNDEZ 20/8	 INDIA MARTÍNEZ 21/8	 TOMATTO 22/8	 FANGORIA 23/8
									 AL BANO & ROMINA POWER YARI CARRISI POWER 27/8 29/8	 CAMILO 28/8 29/8

MARBELLA 2025

StarliteOccident.com

TICKETS



Giovanni Credendino



- 14 / 15 XPERIENCE CHOW
- 18 / 19 INTERVIEW MANUEL SALGUEROI
- 34 / 35 INTERVIEW GIOVANNI CREDENDINO
- 46 X MAGAZINE DISTRIBUTION
- 48 / 49 MARBELLA MAPS
- 50 LA VINOTECA
- 54 PADEL TIPS
- 56 TRIPLE A
- 58 FOOD EDUCATION
- 70 / 71 INTERVIEW FRANCA FERNÁNDEZ
- 82 / 83 INTERVIEW ENZØBV
- 86 / 97 MRX

Design: KKTWA Digital Agency. hola@kktwa.com
Correction: Equipo propio
Accounting: administracion@xmagazine.es

DOWNLOAD THE MAGAZINE IN www.xmagazine.es

Edit: XAVIMAR EDICIONES, S.L.U

Reproduction in whole or in part of any publicity from this magazine is strictly prohibited. Authorised by XAVIMAR EDICIONES, S.L.U.
This magazine is not responsible nor has to share any opinions or ideas expressed by customers or partners.
Send us an email with comments, suggestions or any issues regarding the magazine at marbella@xmagazine.es

Puede consultar nuestra política de protección de datos y ejercer sus derechos en nuestra página web <https://www.xmagazine.es>

FOLLOW US ON   X MAGAZINE MARBELLA



WWW.RADIOPLANETA.COM



@RADIOPLANETA

PUBLICIDAD
INFO@RADIOPLANETA.COM

ADVERTISING X MAGAZINE

Xavi Márquez
Telf. 654 609 397
xavi@xmagazine.es

DioGo's
SEAFOOD, MEAT & WINE



C/ FRANCISCO VILLALÓN, 11
PUERTO BANUS - MARBELLA
+34 611 870 493



GASTRO



NOMY



CHOW

ASIAN KITCHEN

Calle Muelle Ribera, 14
Tel: (+34) 952 33 48 54

Dear readers,

This month we invite you to discover Chow, a fusion of Asian flavours right in the heart of Puerto Banús, recently renovated and with spectacular décor. With a prime location and a modern, vibrant atmosphere, Chow offers a unique dining experience that combines oriental tradition with a contemporary twist. Ideal for dinner with friends or a special evening, its menu surprises with fresh sushi, exquisite baos, and signature cocktails. Every visit is a journey to Asia without leaving Marbella. We leave you with some images to whet your appetite. Don't miss it!

Estimados lectores,

Este mes os invitamos a descubrir Chow, una fusión de sabores asiáticos en pleno corazón de Puerto Banús recién renovado y con una decoración espectacular. Con una ubicación privilegiada y un ambiente moderno y vibrante, Chow ofrece una experiencia gastronómica única que combina tradición oriental con un toque contemporáneo. Ideal para una cena entre amigos o una velada especial, su carta sorprende con sushi fresco, baos exquisitos y cócteles de autor. Cada visita es un viaje a Asia sin salir de Marbella. Os dejamos algunas imágenes para abrir el apetito. ¡No os lo perdáis!

Xavi Márquez
CEO X Magazine



Corn Spring Rolls



Pork Ribs



Dim sum platter to share



Five-spice prawns



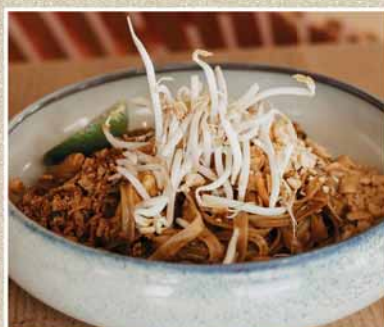
Mixed sushi platter (24 pcs)



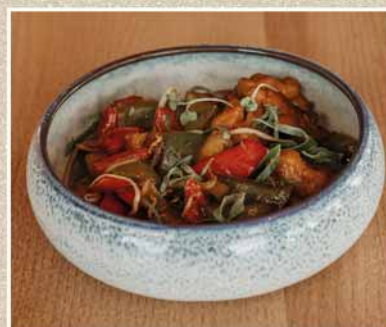
Bang-Bang chicken skewers



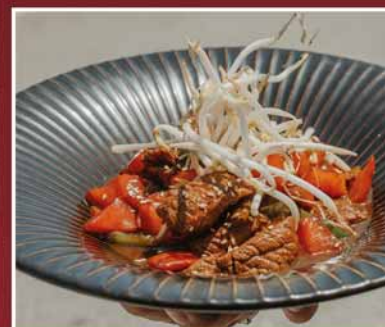
Lobster noodles with sweet ginger



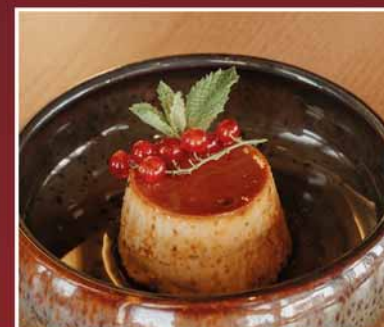
Vegetable pad thai



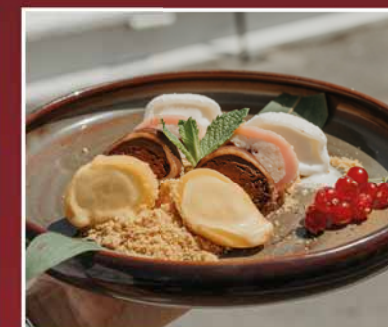
Kung Pao chicken



Mongolian-style beef



Coconut flan



Mochi

SABORES EXCLUSIVOS Y LUJO RELAJADO: LA NUEVA TEMPORADA DE BARBILLÓN MARBELLA YA ESTÁ AQUÍ.



Barbillón Marbella reabre sus puertas con una nueva temporada que mantiene intacto su espíritu: gastronomía de inspiración mediterránea, hospitalidad cuidada al detalle y un entorno inmejorable junto al mar.

Ubicado en la exclusiva urbanización de Guadalmina Baja, este restaurante y Beach Club se ha consolidado como uno de los destinos imprescindibles de la Costa del Sol. Su propuesta gastronómica, fresca, refinada y con sutiles toques internacionales, se basa en una cocina de producto que rinde homenaje al mar y a la tierra, donde la calidad, el sabor y la presentación se dan la mano.

Con una carta que evoluciona cada temporada y una puesta en escena elegante pero desenfadada, Barbillón Marbella es el lugar perfecto para quienes buscan disfrutar sin prisas: desde una comida frente al mar hasta una tarde relajada en la piscina, pasando por una cena vibrante que se alarga entre cócteles de autor y una atmósfera única.

La experiencia se completa con un espacio amplio y versátil de más de 4.000 m², dividido entre restaurante, zona de piscina y área de playa, que invita a dejarse llevar y disfrutar del día de principio a fin. Cada rincón está pensado para ofrecer confort, estilo y ese aire sofisticado pero cercano que define el alma de Barbillón.

Con la llegada de la nueva temporada, Barbillón Marbella reafirma su esencia: un refugio frente al Mediterráneo donde la gastronomía, el entorno y el buen gusto se fusionan para crear momentos memorables.

Urb. Guadalmina Baja, C. 3 | 318
29670 San Pedro Alcántara, Málaga
De lunes a domingo de 10:00 h a 02:00
Reservas: 683 24 21 76 | 952 48 91 23
www.barbillon.com



BARBILLÓN

Marbella

THE ART OF ENJOYMENT

URB. GUADALMINA BAJA, C. 3, 318, 29670 MARBELLA, MÁLAGA
+34 628 991 230 / +34 952 489 123
RESERVAS@BARBILLONMARBELLA.COM
WWW.BARBILLON.COM/MARBELLA



MANUEL SALGUERO

LAWYER AND CONSULTANT SPECIALIZING IN HOSPITALITY AND RESTAURANT MANAGEMENT

Who is Manuel Salguero?

Manuel Salguero is a lawyer and consultant specialising in hospitality and restaurant management, with over nine years of experience. My passion for gastronomy and business management has led me to focus on helping restaurants and hospitality venues optimise their operations, improve customer experience, build efficient teams, and increase profitability. I primarily work with establishments in the Costa del Sol and Madrid.

How did you start in the world of gastronomic consultancy?

My entry into consultancy happened quite naturally. I began working in administration and stock management at a restaurant, where I witnessed firsthand the challenges the sector faces. After several years and driven by my curiosity about the industry, I realised many venues had great potential but lacked strategic direction. What started as informal advice to colleagues became my professional calling when I saw the tangible results I could deliver.

What can you tell us about your work as a consultant in hospitality and restaurant management?

My job involves analysing hospitality businesses to identify areas for improvement and help owners make better-informed decisions. Every business is unique and needs a tailored approach. I spend a lot of time observing operations, speaking with team members, and analysing figures to truly understand what works and what can be improved. It's a role that requires both technical expertise and an understanding of the human dynamics behind each venue.

What projects are you currently working on?

Right now, I'm involved in several exciting projects: I'm advising the launch of a new gastronomic concept in Marbella, working with a chain of beach bars to standardise processes, and helping structure several hospitality franchises. I'm also developing a training and professional development programme designed to build committed teams ready to scale companies. The aim is to train individuals from entry-level positions up to management, so companies can grow with trusted in-house talent.

What do you love most about your profession?

What motivates me most is seeing how effective consultancy can transform not just a business, but the lives of those behind it. When a family-run restaurant becomes profitable and sustainable, you're not just supporting a business—you're preserving traditions and creating quality employment. I also love the diversity of the sector: each venue is unique and calls for bespoke solutions.



What's a typical day like when you're not working?

When I'm not working, I enjoy spending time with my family and partner, and experiencing gastronomy from the other side. I love discovering small restaurants and bars that offer local products and perfect execution, cooking at home for friends and family, and making the most of the Costa del Sol's weather to exercise outdoors. I also invest time in continuous learning, as the industry evolves rapidly.

What do you think of X Magazine?

I really like X Magazine because it truly highlights the value of gastronomy and leisure in the Costa del Sol. It's important to have media outlets that recognise and promote the region's culinary richness, from major establishments to the small projects that are part of our local identity. I think the magazine helps to position the Costa del Sol as a quality destination for food and leisure.

Xavi Márquez
CEO X Magazine

RESTAURANT



ORIGEN

ASADOR ARGENTINO

EST. 2001



HORARIO:
ALMUERZO DE 13:30 A 15:30H
CENA DE 19 A 23H



@origenasador

C/ GREGORIO MARAÑÓN, S/N - MARBELLA
EDIFICIO SEGOVIA - LOCAL N°6
RESERVAS: 951 35 21 64 - WWW.ORIGENASADOR.COM



NOMAD LOUNGE
NO MENUS. NO RULES. JUST COCKTAILS

AV. DEL PRADO, 10, NUEVA ANDALUCÍA
+34 951 55 34 44

— DISCOVER —
PAN-ASIAN CUISINE

NOYANE

BY CHEF RICHARD SANDOVAL

MARBELLA - MALTA - DENVER - MIAMI - NEW YORK - ATHENS
LOS CABOS - ABU DABI - DUBAI - DOHA

**MARBELLA WELCOMES
NOYANE,
THE NEW RESTAURANT
BY INTERNATIONALLY
RENOWNED
CHEF RICHARD SANDOVAL,
LOCATED AT THE
HARD ROCK HOTEL**

Experience bold Asian flavors with Latin soul,
signature cocktails and a contemporary flair in
an immersive atmosphere where live music
ignites every night.

Open Daily from 7:00 pm to 2:00 am, with kitchen service available until 1:00 am.



KOI
MADE IN ASIA

THE GOLDEN MILE HAS A
NEW OBSESSION

BOULEVAR PRINCEPE ALFONSO HOHENLOHE 39
+34 952 770 760



JUST OPENED!

TURKISH CUISINE UNLIMITED BREAKFAST AND BRUNCH

+34 951 830 136 [bazlamakahvalti.es](https://www.bazlamakahvalti.es)

Calle Isla Verde 12 Benamara - Estepona, Marbella, Spain.
Tuesday to Sunday from 10 to 18h (Monday close)



BONO
BEACH

DINE, DANCE, DREAM

MOMENTS UNDER THE SUN

SAN JUAN	23.06
FLAMENCO	26.06
JAZZ FUNK	03.07
CANDLELIGHT	10.07
FULL MOON	12.07
FLAMENCO	17.07
CATCH THE SUN	FRI & SAT

AV. DEL PRADO, 10, NUEVA ANDALUCÍA
+34 951 55 34 44

CHOW
ASIAN KITCHEN



LUXURY HAS A NEW FLAVOUR



C. MLLE. RIBERA, 14
+34 952 33 48 54



TANGO

| ART OF FIRE |

AV. DE JULIO IGLESIAS, S/N, 29660
T. +34 951 899 557 - WHATSAPP +34 686 653 672
HORARIO DE MIÉRCOLES A LUNES DE 18:30H A 0:00H





LOS PLACERES DE LA VIDA



RESERVAS

(+34) 952 865 532 - (+34) 656 428 144
Avd. Miguel Cano, 1 -
Esquina con Av. Antonio Belón
29602 Marbella – Málaga

CAMALEON

PASSION FOOD + DRINKS
DINNER & CHILL



RESERVAS al 951134764 o 655961126
Av. Miguel Cano, 13 - 29601 Marbella

The iconic restaurant China Crown
lands this summer at the legendary Hotel
Don Pepe Gran Meliá in Marbella.

Hotel Don Pepe Gran Meliá
Vía Hotel Don Pepe s/n, 29602 Marbella

RESERVE

+34 951 579 731

marbella@restaurantchinacrown.com

restaurantchinacrown.com



**China Crown Marbella: The Essence of Imperial Chinese
Cuisine at Hotel Don Pepe Gran Meliá**

China Crown Marbella is much more than a restaurant — it's a gastronomic experience that blends centuries of history with the highest standards in product and technique. Located in the iconic Hotel Don Pepe Gran Meliá, this space pays tribute to imperial Chinese cuisine, offering a menu that reflects the passion and knowledge accumulated through years of research and family tradition.

This will be the first time that the concept, well-established in Madrid for over four decades, expands beyond the capital. The new China Crown Marbella will open its doors in June, bringing to the Costa del Sol a proposal centered on imperial Chinese cuisine, based on traditional recipes and carefully selected ingredients discovered through years of research and travel across China. The project is led by María Li Bao and her brother Felipe Bao, who are responsible for the group's culinary development.

The menu revives ancient Chinese culinary techniques with a modern approach, maintaining a balance between flavor, technique, and authenticity. The offering is complemented by a cocktail selection that fuses classical influences from imperial Chinese tradition with contemporary mixology techniques.

The restaurant accommodates 62 guests indoors and 47 on the terrace. This opening reinforces the growth of Grupo China Crown in strategic, internationally focused locations. Marbella now joins a network of over 20 restaurants across Spain under various brands such as Lelong Asian Club, Sushi Bar Tottori, Bao Li, and the most recent Kaito Hand Roll Bar, among others.





GIOVANNI CREDENDINO

GENERAL MANAGER NEW RESTAURANT GRUPO MOSH & DANI GARCIA

Who is Giovanni Credendino?

I'm Giovanni Credendino, 29 years old, originally from south of Italy, Naples. I currently serve as the General Manager for a groundbreaking joint venture between two renowned hospitality powerhouses: Grupo Mosh and Grupo Dani García. This collaboration represents a bold step forward in luxury lifestyle and gastronomy on the Costa del Sol.

How did you begin your journey in gastronomy?

My journey in hospitality began in 2015 in London. With limited English skills at the time, I started humbly as a dishwasher, an experience that allowed me to understand the industry from the ground up. I gradually progressed through the ranks, gaining invaluable experience in fast-casual environments like Nando's and Bill's before moving into more refined, high-paced operations with esteemed groups such as D&D London, Caprice Holdings, and several five-star hotels. I've participated in three restaurant openings, and Motel Particulier will mark my fourth. My most recent roles include leadership positions at Sexy Fish, an iconic Japanese-inspired restaurant known for its premium cuisine and dynamic entertainment, and Scott's, a celebrated fine dining institution specializing in exceptional seafood.

What can you tell us about your role at Grupo Mosh?

Grupo Mosh is an institution in Marbella, a brand synonymous with vibrant energy, immersive experiences, and an elevated sense of fun. That's exactly what I love most about working here. We believe that hospitality starts from within: when the team is enjoying themselves and feels inspired, that energy radiates outward and creates memorable experiences for every guest. Our philosophy is simple but powerful. Hospitality should feel joyful, effortless, and emotionally engaging.

What projects are you currently working on?

At present, I'm fully dedicated to La Cabane, the flagship beach club project under the joint venture. It is without question the most iconic beach club in the Costa del Sol. Our goal is to deliver an unparalleled Mediterranean experience, infused with the spirit of La Dolce Vita. Every detail, from service and ambiance to gastronomy and entertainment, is curated to set a new standard of luxury on the Spanish coastline.

G R U P O
M O S H



What are you most passionate about in your profession?

What drives me is the ability to craft bespoke guest experiences, those tailored, almost instinctive touches that transform a good visit into an unforgettable one. I pride myself on reading people: understanding what they need before they even ask. Turning a first-time visitor into a regular is a deeply rewarding process. Equally, I'm passionate about team development. I see myself as a mentor and coach, helping my team evolve, perform, and thrive in a high-pressure environment. Their growth is my greatest legacy.

What is a typical day like when you're not working?

To be honest, completely switching off is a challenge. When you're responsible for delivering excellence daily, your mind rarely takes a full break. On my days off, I often visit other venues to observe and learn from service flow to culinary trends to bring fresh insight into our operations. I'm also passionate about fitness and enjoy going to the gym or playing football whenever possible. One of my favorite ways to connect with my team is through organizing informal social activities, such as team football matches. These moments break the daily formality and strengthen the camaraderie essential to our success on the floor.

What is your opinion of X Magazine?

X Magazine is a reference point for those who seek quality, creativity, and insight in lifestyle and culture. Its ability to spotlight talent and innovation within the hospitality industry makes it a respected and inspiring publication, one I'm proud to be featured in.

Xavi Márquez
CEO X Magazine



Sabor a Málaga

Especialistas en **PESCADOS** y **MARISCOS**



RESTAURANTE
LOS MELLIZOS MARBELLA
Información y Reservas: 951 331 822
grupos@losmellizos.net

Paseo Marítimo
Esquina Gregorio Marañón, 8
29601 MARBELLA

 [losmellizosmarbella](https://www.facebook.com/losmellizosmarbella)

SAN JUAN 2025

COCOA BEACH

"CREATE UNIQUE MEMORIES AT COCOA BEACH"

COCOA BEACH
MARBELLA



EVERY FRIDAY - SATURDAY & SUNDAY LIVE DJ FROM 14:00H.

Calle de la Playa - 3008 Marbella, Spain
RESERVATIONS: +34 693 69 23 73 - booking@cocoamarbella.com
Open everyday: 10 - 19h.

23RD JUNE BONFIRE



DJ + ANIMATION
+ TRUMPET AND SAX

WOULD
YOU LIKE
TO RECEIVE
X MAGAZINE
ON YOUR PHONE?

Send us a message to
+34 610 164 973
with your Name, Age, and City of
residence. You will receive our magazine
every month so that you can enjoy its
content directly on your phone.

Our interactive PDF will allow you to
click on the contact number and
website to get in contact with the client.

Be among the first to find out
about the latest news!

¿TE GUSTARÍA
RECIBIR
X MAGAZINE

EN TU TELÉFONO?

Envíanos un mensaje al teléfono
+34 610 164 973
indicándonos Nombre, Edad y Ciudad.
Todos los meses recibirás nuestra
revista para que disfrutes de su
contenido directamente
en tu móvil.

En nuestro PDF interactivo podrás
hacer clic en el teléfono o la web para
contactar directamente con el cliente.

Vamos, ¡entérate de todo
antes que nadie!

X
MAGAZINE



hacienda
PATAGÓNICA
Bar de Carnes®



Glovo
DELIVERY

ABIERTO TODOS LOS DÍAS DE 13 A 23H
C/ ACERA DE LA MARINA, Nº2 - 29602 MARBELLA (MÁLAGA)
RESERVAS: 951 54 52 79 - HACIENDAPATAGONICA.COM



TAPEO SELECTO
LA TABERNA DEL PINTXO
 MARBELLA CENTRO



MARBELLA - CENTRO
 AVD. MIGUEL CANO, N.7 | 29600 MARBELLA (MÁLAGA)
 TEL: 952 82 93 21



SIROCCO
Marbella

ENJOY
 SUMMER
 NIGHTS

GRILLED MEAT BY THE SEA

AV. FONTANILLA, LOCAL 3, MARBELLA
 TEL. 952 76 56 81 - SIROCCOMARBELLA.COM



C/ Notario Luis Oliver, 13 29602 Marbella (Málaga)
Teléfono: 952 25 16 42

¡Haz el pedido
desde tu mesa
con una tablet!



MENÚ DIARIO - ESPECIALIDADES FIN DE SEMANA



*Espetos
Todos los Domingos*



VENTA

LOS PACOS

Boulevard
Príncipe Alfonso km 179
29602 Marbella
Telf.: 952 77 21 22
www.ventalospacos.com



X Magazine Distribution

Per-unit distribution (3-4 magazines)

Marbella

Puerto Banús

Playas del Duque
Muelle de la Ribera
Zona Benabola
Marina Banús
Plaza Antonio Banderas
Concesionarios Banús
CC Cristamar
Azalea Beach
Vüdü
Villa do Grove

Nueva Andalucía

Centro Plaza
Zona Casino
Campana
Aloha
Olivia Valere
Loubnane
Dooal
Valentino's

Concesionarios Marbella

Zona Quirón
Avda. Severo Ochoa
Hotel Fuerte

Centro Marbella

Alameda
Hotel Fuerte
Casco Antiguo
Zona la Lonja
Puerto Deportivo
Paseo Marítimo
Jacinto Benavente
Ricardo Soriano
Zona Rio Verde
CC Plaza del Mar
Zona Lekune
Zona Frank's Corner
Casa Curro

Milla de Oro

Momento
CC Capricho
Zona Puente Romano
Oasis Business Center
San Pedro
San Pedro Centro
Boulevard
CC Colonia
Concesionarios
Halcones
Rotonda C/ Ronda
Guadalmina

Benahavís

Centro y Restaurantes

ISDABE
CC Diana

Estepona

El Paraíso
Cancelada
Zona Parque Antena
Las Dunas
Laguna Village
C/ Real
C/ Terraza
Paseo marítimo
Puerto Deportivo

Elviria - Rosario

Las Chapas

Cabopino Puerto

Cala de Mijas

Calahonda Playa

Doña Lola

Riviera

Fuengirola

Paseo Marítimo
Plaza Chinorro
Plaza Constitución
Jacinto Benavente
Avda. Condes
Avda. Jesus Santos
Pto Dptvo
Zona London Pub
Poligono Fuengirola

Hoteles y Chiringuitos desde el Kempinsky hasta DonCarlos

Over than 2.000 delivered points

CAFETERÍA

PASTELERÍA

PANADERÍA



Nuestras tiendas

DIVINA PASTORA
Avd. De la Constitución, 1
San Pedro Alcantara
Tel: 952 78 29 98

NUEVA ANDALUCÍA
C/ Miguel de Cervantes
Edif. Albatros
Tel: 638 180 322

ORIENTAL
Av. Oriental, 4
San Pedro Alcantara
Tel: 952 78 29 52

MASKOM
Av. Ramón Gomez de la Serna
(Interior Maskom)

HORIZONTE
Edif. Horizonte, 15
San Pedro Alcantara
Tel: 952 78 72 55

PEPE OSORIO
C/ Pepe Osorio, 34
San Pedro Alcantara

LAGASCA
C/ Lagasca esq C/ Coco
San Pedro de Alcántara
Tel: 951 66 68 02

CANCELADA
C/ Purísimo Corazón de Maria
Tel: 952 883 061



Cafeterías

SAN PEDRO
Avda. Pablo Ruiz Picasso
San Pedro de Alcantara
Tel: 952 78 11 70

MARBELLA
C/ Miguel Cano, 10
Marbella
Tel: 952 862 081



C. Miguel Cano, 10 29602 MARBELLA - 952862081 www.panaderiatroyano.com

email: troyano@panaderiatroyano.com Panaderia troyano

X MAGAZINE DISTRIBUTION

Big presenters

(1,20m presenter for 100 magazines)

La Cañada
Farmacia Benavista (Estepona)
Real Club de Padel Marbella
Oficinaa Turismo Banús
Barbulla
Los Currantes
Venta los Pacos
Palacio Congressos
O2
Los Mellizos
Sirocco
Gallery
Panaderia Troyano
Cerrado del Aguila
Max Beach
Bono Beach
Simbad

Small presenters

(30cm presenter for 30 magazines)

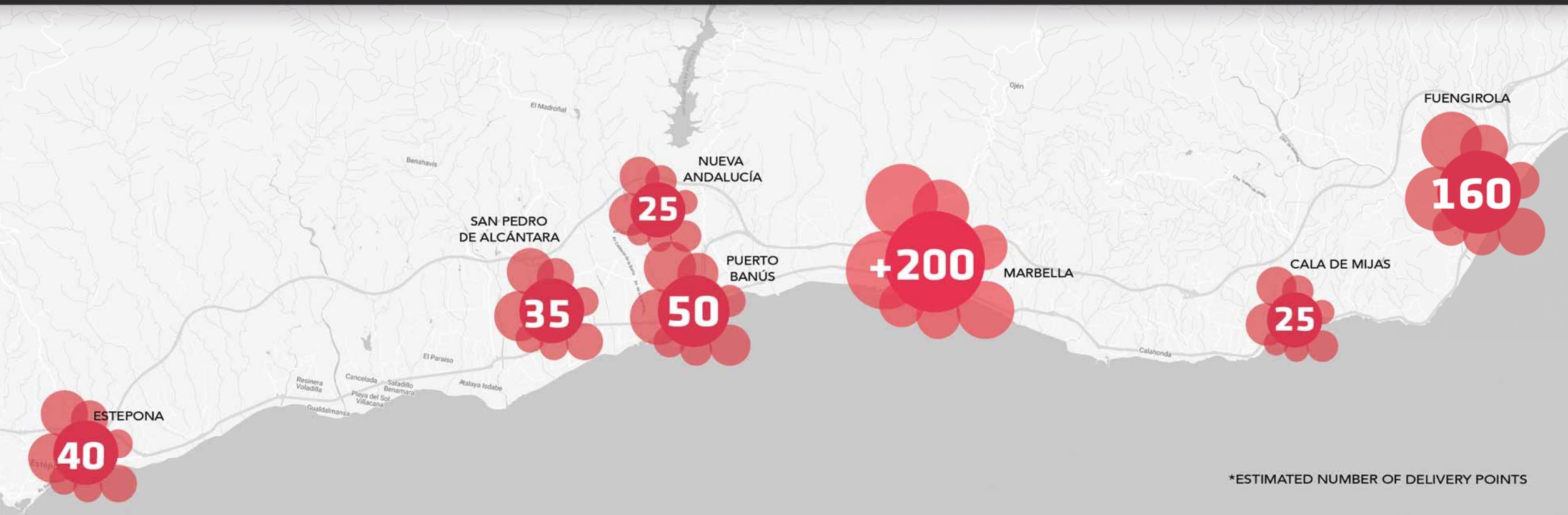
Hotel Benabola
Fat Mamma
La Pappardella
Ambar Restaurante
El Gaucho
News Café
Chow Banus
Leone Banus
Carpaccio
Joys Live
Aretusa
Habana
O'Grady's
Incontro Banus
VüDü
La Pasta
Burguer Bar
Tango
Viveri
Crystals Karaoke
Afendi
Asiatic Restaurant
Breathe Life
Miss Raw
Marbella Arena



Starz Restaurant
COA Restaurant
Vovem
Magna Café y Magna Golf
Hammam
Living Room
Mosh
Chelo Lebanese Restaurant
Besaya Beach
Origen
Café de Ronda
Frank's Corner
Piave
Casa Pablo
Vinacoteca La Cartuja
Oficina Casanis
Sacristia
Kanaloa (S'rocco)
Lamar
Matuya Sushi
Camaleon
La Lonja
Hacienda Patagónica
Oficina Turismo Paseo
La Barca
Lemmon
Taboo
Punto Faro
L'Angolo
Buenos Aires
Cafeteria Manolo
Casa Curro / La Tienda

Moet
Triple A
Cascada
Fantastic You
The Point
Opium
Playa Padre (Oficina)
Motofusion
EACIS
Body & Soul
Poké Boulevard
Sansa
Pub Charles
DOSS
Azza Cars
Bono Beach
La Plage
Cocoa Beach
Max Beach
Florida Beach
El Oceano
Simbad
Tikitano
Vanity Restaurante
Los Arqueros Golf
Chiringuito Paraiso
DaBruno Express
MO
Nomad
Aña
Dune
Barbillon

Benisty
Ichiban
Ensue
Style
Óbal Urban Hotel
Six Barber Shop
La Pappardella
Nintai
Aloha Barber Shop
Dental Mahfoud-Serrano
Fitz
Gala
Balagan
Japaneses Cake
El Grifo
Tango Banús
Body Musé



*ESTIMATED NUMBER OF DELIVERY POINTS



An innovative, impressively rare high-end luxury spirit composed of a unique blend of our aged tequilas that come together to reach the pinnacle of tequila perfection.



THE PINNACLE
OF LUXURY

Order now at
www.casapablo.es
or +34 952 770 024
Get your wines
delivered in just 24h!

PATRÓN EL ALTO,
the exceptionally aged tequila, is passionately
crafted from the highest-quality 100% Weber
Blue Agave that is cultivated in the highest parts
of Jalisco, Mexico, where the sweetest agave
grows. The unique blend of PATRÓN Extra
Añejo, Añejo and Reposado results in a unique
high-end tequila that beckons to be savored.

Tasting Notes

PERFECTION, SERVED

Savor the soft, sweet aromatic notes of agave, dried fruit and toasted wood when you pour a glass of PATRÓN EL ALTO. The light gold, captivatingly bright color is a hint of what is to come. Delightfully bright flavors emerge, tasting of apricots, vanilla, almonds and cooked agave—an exceptional and incomparable taste.

PATRÓN EL ALTO is impressively smooth, subtly sweet and perfect to the last drop.



Cooked Agave



Apricots



Vanilla



Chocolate

CATA DE VINOS



El vino es mucho más que una bebida: es historia, pasión y arte embotellado. En nuestras **catas exclusivas**, no solo degustarás los mejores vinos, sino que descubrirás sus secretos, sus matices y el porqué de cada sorbo. Una experiencia sensorial diseñada para verdaderos amantes del buen gusto.



Creatividad y vino: la combinación perfecta para despertar tu imaginación. Sumérgete en un **taller artístico con cata**. Relájate, pinta y deja que el vino fluya tanto en tu paladar como en tu obra.

Más info y reservas: +34 605 23 53 87

Desde 1966
VINOS Y LICORES

CASA PABLO

Haz tu reserva a través de la web o bien
marketing@casapablo.es



C. de Ramón Gómez de la Serna, 2,
29602 Marbella, Málaga

South
BARBER SHOP
Since 1978



Av. Manolete, Conjunto Castaño Bajo 1
Marbella, España

www.southbarbershop.com
Tel. 951 444 136 © south_barber ⓘ South Barber

SPORTS



BEAUTY



PADEL TIPS

6 TIPS TO IMPROVE YOUR DEFENSE TECHNIQUE IN YOUR PADEL MATCHES. ELEMENTARY FOR PLAYERS ON STARTING LEVEL AS WELL AS PRO!

FOCUS:

One of the most important factors to keep in mind, and not only in defense mode, but throughout the whole game.

POSITION:

Stay slightly crouched down, ready for any kind of ball. Always remember to stay at least half a metre behind the baseline and the sidewall.

GOOD FOOTWORK:

Always active, legs flexed, and good positioning when hitting the ball as well as getting back to that position after the hit.

COMMUNICATION WITH YOUR PARTNER:

ALWAYS keep your partner informed of where the rivals are.

PATIENCE:

Don't try to rush the point, contain the ball until you find the right opportunity to score it.

CONTROL THE GLASS WALLS:

Learn to control the glass wall areas well (back, side, side-back, back-side)

6 TRUCOS A TENER EN CUENTA PARA DEFENDER MEJOR EN TUS PARTIDOS DE PÁDEL ¡FUNDAMENTAL PARA JUGADORES DE NIVEL INICIACIÓN HASTA COMPETICIÓN!

CONCENTRACIÓN:

es uno de los factores más importantes no solo a la hora de defender sino de jugar.

COLOCACIÓN:

debes estar agachado, preparado para cualquier tipo de golpe. Recuerda siempre medio metro detrás de la línea de saque y del cristal lateral.

BUEN JUEGO DE PIES:

siempre activado, piernas flexionadas y buen posicionamiento al golpear la bola y recuperar la posición después de golpear.

COMUNICACIÓN CON EL COMPAÑERO:

Comunicar al compañero SIEMPRE donde están los rivales.

PACIENCIA:

No tener prisa en ganar el punto, aguanta la bola hasta que tengas la oportunidad.

CONTROLAR LOS CRISTALES:

Saber controlar muy bien los cristales (fondo, lateral, lateral-fondo y fondo-lateral.

fuelle: padelstar.es



MORE THAN JUST A PADEL CLUB



C/ Río Amazonas, s/n Urbanización Altos del Rodeo (Nueva Andalucía) 29660 Marbella
info@realclubpadelmarbella.com || Teléfono: +34 952 81 79 47 - 651 43 93 95
A solo 10 min. del centro de Marbella, y a 2 min. de Puerto Banús, junto a la carretera de Cádiz.

**AMIGO**

Seven years and two months... that's how long our beloved Amigo has been with us. He arrived as a one-year-old adolescent and has since become a senior dog, living within four kennel walls. Amigo isn't very fond of other dogs, so he has been staying in the quieter back area of the shelter, going on walks with more experienced volunteers who work with dogs that need a bit more attention. He does, however, like people and enjoys having a handler who makes him feel safe and confident—someone who can help him overcome his issues and understand that he grew up in an environment that wasn't ideal for a dog still learning about the world.

To give everyone a more peaceful life, we are looking for a home for Amigo in a setting with few or no other dogs, ideally with a garden where he can enjoy the outdoors without needing constant city walks. Of course, he needs to be the only dog in the family, as he's not compatible with other furry friends. A home close to nature would be a dream come true for Amigo. We know that finding him a family is a challenge—due to both his breed and his age—but we haven't lost hope. Will you help us make it happen?

Do you want to become their lifechanger? Contact us!
¿Quieres cambiar su vida? ¡Contáctanos!
adopciones@tripleamarbella.org

**BASIL**

Basil arrived at Triple A on April 6, 2023, when he was one year old. At the time, he had trouble walking, but thanks to the care he received, he is now fully recovered. Since then, he has been waiting to find the perfect home where he can be happy and feel loved. Basil is a shy but affectionate cat who enjoys human company. However, when it comes to other cats, Basil is a bit selective—he doesn't get along with all of them and tends to have more difficulty living with other males. If you think Basil could be the perfect companion for you and you can offer a calm environment where he can feel at ease, don't hesitate to get in touch!

WWW.TRIPLEAMARBELLA.ORG

If you want to become their new family, contact us!
Si quieres ser su nueva familia, ¡escríbenos!
gatos@tripleamarbella.org

Marbella Legal

Asesores & Abogados

Your affairs in our hands. Question of confidence

ADMINISTRACIÓN DE FINCAS

Contabilidad y Planificación económica de la Comunidad,
Asesoramiento Legal y Trabajos Administrativos,
Reparaciones y Mejoras en zonas comunes.



ASESORAMIENTO FISCAL Y CONTABLE

Marbella Legal ofrece asesoramiento y planificación
personalizados en los ámbitos fiscal y tributario.



ASESORÍA LABORAL

Contratación Laboral, Seguridad Social, Procedimientos
Laborales, Prevención de Riesgos.



ASESORÍA JURÍDICA

Nos encargamos de todo lo relacionado con el Derecho
Civil, Penal y Laboral.



C/Ramón Gómez de la Serna, nº22, Edificio King Edward, Oficina 308 MARBELLA Málaga 29602 (España)

Tel: +34 951 408 269 info@marbellalegalasesores.com



TRAVELLING BY CAR THIS SUMMER? WHAT YOU EAT CAN MAKE THE DIFFERENCE BETWEEN ARRIVING FRESH OR EXHAUSTED

When we plan a long road trip, we usually think about the route, fuel, music, and rest stops. But what about food? Nutrition during car journeys is often overlooked, despite its direct impact on our well-being, energy levels, and safety behind the wheel. Eating poorly—too much, too heavy, or without planning—can take its toll sooner than you might think.

Here are some science-backed tips to make food your ally during long summer drives:

Avoid Foods That Make You Dozy

Fried foods, heavy sauces, highly processed snacks or pastries can cause drowsiness and slow digestion. This reduces your concentration and increases the risk of fatigue while driving. Instead, opt for meals made with easy-to-digest ingredients and simple cooking methods.

Plan Your Meals in Advance

Think ahead about what you'll eat on the road and bring your own snacks: fresh fruit (like bananas or grapes), unsalted roasted or raw nuts, wholegrain sandwiches with lean protein, or cold, balanced salads (a base of vegetables, complex carbs like quinoa or legumes, quality proteins, and healthy fats). This way, you won't have to rely on petrol stations with limited and often unhealthy choices.

Eat Less, More Often

Rather than eating a large, heavy meal that leaves you sluggish, split your food intake into smaller portions throughout the journey. This helps maintain steady energy levels and prevents spikes and crashes in blood sugar.

Stay Hydrated—Wisely

Heat, air conditioning, and long hours behind the wheel can lead to dehydration, which brings on tiredness, headaches, or low blood pressure. Drink water regularly and avoid sugary drinks or questionable beverages, especially when travelling abroad.

Mind Food Storage and Safety

Use cool boxes or insulated bags to keep the cold chain intact, especially if you're carrying fresh produce. This helps prevent food poisoning, which could quickly derail your plans.

Make the Most of Your Breaks

Use rest stops to eat calmly and stretch your legs. A short walk boosts circulation, aids digestion, and helps keep your mind alert for the rest of the journey.

Enjoy Local Cuisine—With Balance

If you're travelling through areas where the local food is part of the appeal, strike a balance between enjoyment and energy. Treat yourself, but save the heaviest meals for when you no longer have to get back behind the wheel.

In short, good nutrition not only improves your travel experience but also helps prevent digestive issues, fatigue, drowsiness, and even dangerous situations on the road. Planning what you eat is just as important as checking your tyres.

This summer, travel smart—and keep your stomach in check. Because safety starts on your plate.

CLÍNICA DENTAL

ESPADAMATITO



ODONTOLOGÍA SLOW EN CALMA Y MÁS HUMANA



DEXTER



INSTANT FINANCING

WE OVERCOME THE BARRIERS OF TRADITIONAL BANKING TO BOOST YOUR GROWTH.



BRIDGING LOAN

Flexible financing solutions to address short-term liquidity needs.



DEVELOPER LOANS

Financial support for development projects from start to finish.



ASSET ACQUISITION FINANCE

Bespoke credit facilities for the purchase of real-estate assets.



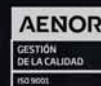
LAND ACQUISITION FINANCE

Financing for serviced land acquisitions for development.

**LOANS FROM
€1,000,000 UP TO €150,000,000**

FEASIBILITY STUDY IN LESS THAN 24 HOURS.

PRIVATE EQUITY – COLLATERAL PRODUCTS – MORTGAGE BACKED LOANS
SECURED LOANS CORPORATE – M&A: MERGERS AND ACQUISITIONS



www.grupodexter.com

Centro de Negocios Oasis, CN-340, km. 176, floor 1, of. 7-1 CP 29602 Marbella
+34 951 769 021 | +34 683 111 575

AERIAL IMAGES

IMÁGENES AÉREAS




SEE OUR PRICING INFORMATION

WOULD YOU LIKE TO
ENJOY STUNNING AERIAL VIEWS
OF YOUR RESIDENCE OR BUSINESS?


Aerial photography services / Photography and video edition

¿TE GUSTARÍA DISFRUTAR
DE UNAS ESTUPENDAS IMÁGENES AÉREAS
DE TU RESIDENCIA O NEGOCIO?

Servicio de fotografía aérea / Edición de fotografía y Video

Contact us:  MAGAZINE

+34 654 60 93 97 - marbella@xmagazine.es
PROFESSIONAL DRONE PILOTS - PILOTOS TITULADOS

ELYS  إليس



Here to *Elevate*
Your Life in Spain

Tailored solutions for a world that
moves fast, but values meaning.

Property Rental & Management

Business Consultancy & Set-Up

Concierge & Lifestyle Services

CONTACT US

info@entreluzysombra.com

+34 610 139 380

Instagram: @id.elys

TikTok: @id.elys

entreluzysombra.com



We promise—it's not
another newsletter



AZZA Cars

Marbella



RENT A CAR
from 20€ per day

RENT TO BUY

WE ACCEPT ALL
PAYMENT METHODS

ACEPTAMOS TODO
TIPO DE PAGO



Información:

+34 631 687 774

azzacarsmarbella

azza.carsmarbella

www.azzacars.com

Carretera A-7s, 1B

29603 Río Real - MARBELLA (Málaga)



NIGHT



LIFE

THEVENTS COMPANY



WE TRANSFORM YOUR DREAMS
INTO EPIC EVENTS.

Do you dare to take your event
to the next level?

  @theventscompany

Booking@theventscompany.com
Theventscompany@gmail.com

Phone: (+34) 609 549 134 | (+34) 687 526 351
www.theventscompany.com



INSTAGRAM



CRYSTALSHARADHEMARBELLA

GOOGLE MAPS



Crystal's

PUERTO BANUS

PREMIUM KARAOKE



FRANCA FERNÁNDEZ

PROFESIONAL DANCER

Who is Franca Fernández?

Franca Fernández is a professional dancer, born in Argentina and currently living in Spain. I've had the pleasure of dancing in several countries, but Spain truly stole my heart. I'm a proactive, perseverant person, fully committed to my profession.

How did you get started in the show business world?

I took my first dance class at the age of 16, and it was a one-way journey. At 22, I decided to dedicate myself fully to dance. I started auditioning a lot, and I'd say my career truly began with a season in Turkey, which opened my mind. When I arrived in Spain, I was warmly welcomed. I've had the pleasure of dancing in various venues, dinner shows and on TV programmes.

What can you tell us about your work with Grupo Mosh?

I recently joined Grupo Mosh, and I'm really happy to be part of it. For me, the most important thing at work is the human quality of the people around me. I'm lucky to have amazing colleagues and a great manager — all professionals.

We support each other, have fun, and enjoy what we do. Learning from them, and from Vanesa Bravo, is definitely one of the best things I'll take away from this experience. I'm learning so much working here — and this is just the beginning!

What projects are you currently working on?

I always think of myself as my own project — getting the best out of myself in every job and challenge, no matter how big or small, difficult or easy. Every experience teaches me something, and I'm lucky to do what I love while sharing it with people who help me grow.

What do you love most about your profession?

What I love most is how dancing makes me feel — being able to channel emotions through movement. Dance is an extension of my soul. It's hard to explain; it's just a part of who I am.

It creates magical, emotional moments and beautiful social environments. It brings people together.

Dance has helped shape who I am today. It got me through tough times and helped me become a better person.



What is a typical day like when you're not working?

Uff! I'm a very active person — I never stop! On days off, I train to improve myself, meet up with friends, and also listen to my body. Sometimes it asks for rest, and I respect that. There are also days when I need to be alone and reconnect with myself. We live such fast-paced, people-filled lives that it's important to take time to listen to yourself in silence too.

What do you think about X Magazine?

I love that there's a magazine that highlights the people working here and shows how wonderful Marbella is. I'm happy to contribute my small part. Thank you so much for including me!

Xavi Márquez
CEO X Magazine



@francafernandez

MAX BEACH

Tapas, shows, and late-night glam
**SUPPER LOUNGE
NOW OPEN**

MAX
BEACH

PLAYA MAX BEACH, CARR. DE CADIZ, KM 198

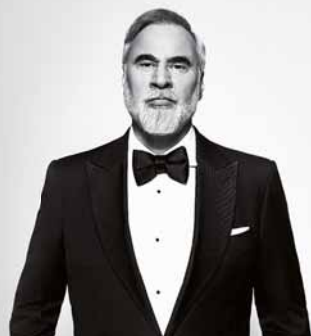
2025

△ R E N △



ALPHAVILLE

13/6



MELADZE

21/6

SONNY FODERA

FRIDAY 18TH JULY
MARBELLA ARENA



ARIELLE FREE

ALEX MILLS DJ SET MICK WILLOW

SONNY FODERA

18/7



EL SHOW INTERNACIONAL
SOBRE EL ÚNICO REY DEL POP

THIS IS
Michael

THIS IS MICHAEL

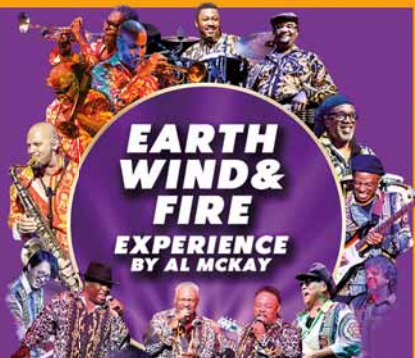
8/8

"THE WORLD'S BEST
QUEEN SHOW"
ROLLING STONE MAGAZINE



GOD SAVE THE
QUEEN

9/8



**EARTH
WIND &
FIRE**

EXPERIENCE
BY AL MCKAY

EARTH, WIND & FIRE

16/8



THE BEATLES
**SYMPHONIC
FANTASY**

DANIEL MALLER

THE BEATLES

SYMPHONIC FANTASY

22/8



NIK & JAY

13/9



26/09 **MARBELLA**

BI-2

WITH SYMPHONY ORCHESTRA

26/09



НОВЫЙ
**STAND UP
КОНЦЕРТ
БЕЛЫЙ
РУСЛАН**

RUSLAN BELYJ

7/10

And much more...



WWW.MARBELLAARENA.COM

NAVY

NAVYBANUS.COM

HAVANA 65

COCKTAIL BAR/ DISCOTECA



SHOWS EN VIVO

AV. MARQUÉS DEL DUERO, 65 - SAN PEDRO ALCÁNTARA, MÁLAGA

HORARIOS: LUNES A JUEVES DE 17:00 A 06:00 - VIERNES A DOMINGO 17:00 A 07:00

TELÉFONO: +34 618 078 617 

Aura

What's
your aura like?



AURACLUBMARBELLA.COM

BOOKINGS: +34 622 74 78 59

PLAZA ANTONIO BANDERAS 30, PUERTO BANUS

RAVEN

BEACHGROOVES
WORLD OFF, MUSIC ON!

The Point

MARBELLA

SUNDAY **22.06.25** 14H-00H

DJ'S & LIVE MUSIC

MARIO NOETZOLD

RIVIANI

JOSE ARCADE

STRAND

EDI & SILVANO

GERMAN BRIGANTE

LUNCH - VIP SUNBEDS - DINNER

BOOKINGS +34 650 413 632

LIMITED CAPACITY
INVITATIONS ON FOURVENUES.COM

CARRETERA A-7, KM 184,5, 29603 MARBELLA, MÁLAGA



BEACH CLUB & JET SKI RENTAL

THE POINT MARBELLA

CARRETERA A-7, KM 184,4 - 29603 MARBELLA

Tlf: +34 650 41 36 32 | INFO@THEPOINTMARBELLA.COM
WWW.THEPOINTMARBELLA.COM
@thepointmarbella

Tlf: +34 622 26 49 91 | THEPOINTNAUTIC@GMAIL.COM
WWW.MARBELLAJETSKIPOINT.COM
@thepointmarbella



PLAY ►

ENZØBV

DEEJAY

Who is ENZØBV?

Enzo Luis Bertol Veneziano, born on 12th June 1998.

How did you start in the world of music?

Ever since I was little, music was a big part of my home. My mum would play all kinds of music—rock, pop, flamenco, salsa, bachata—you name it. Later on, during my childhood, I loved going to parties or simply hanging out with friends and showing them new songs I'd discovered or ones I loved.

It was in my teenage years, during the big EDM boom, that I truly fell in love with music—especially with the idea of becoming a DJ and music producer. Like many kids, I started out with a basic controller at birthday parties and small events, gradually building up experiences and moments.

Now, after more than ten years on this beautiful journey, I've had the chance to share the DJ booth and form real friendships with artists and colleagues I never imagined I'd meet.

What can you tell us about your work with Grupo Fitz?

I'm currently a resident DJ at Fitz Marbella, and I'm really happy to be part of this big family. I especially enjoy working closely with the technical team—sound and lighting—so we can use the full potential of the venue for my sets and also when hosting guest DJs or singers.

What projects are you currently working on?

Lately, I've been focusing with my team on developing my work as a music producer. We've been refining my artistic and musical identity, which will soon be launched under a new brand: . The idea is to take both my sound and image to the next level.

What do you love most about your profession?

Connecting with people and transmitting energy through music is just incredible. I've been DJing for over ten years now, and I still get goosebumps when I see a crowd fully enjoying my music.

What is a typical day like when you're not working?

There's usually something music-related going on. But lately, I've been making a conscious effort to take better care of myself in my free time. I stick to a daily gym routine, I love playing padel, or sometimes I'll just go for a walk along the beach to disconnect a bit from the fast pace of work.

What do you think of X Magazine?

You're an amazing platform, and I really enjoy your magazine. Whenever I get the chance, I love checking it out.

Xavi Márquez
CEO X Magazine



Biography

Enzo Bertol, better known as "ENZØBV", is a young DJ/producer aiming to break barriers in the urban music industry. His greatest ambition is to connect with the crowd and share his energy and charisma through his music.

He's considered one of the most promising DJs on the Málaga scene. He's never missed an opportunity and has always pushed forward to achieve his goals.

Today, he's seen as an established artist with more than 11 years of experience, both nationally and internationally, allowing him to deliver his signature sets to large audiences. He's the resident DJ at one of the top clubs on the Costa del Sol—Fitz Marbella—and has performed in major venues such as MAE WEST, HO MY CLUB, DREAMERS MARBELLA, OPIUM MADRID, OPIUM MARBELLA, LIBERTY MADRID, GRANADA 10, LA RIVIERA, SAOKO HUELVA, SCALA LONDON, DACH CAFE FRANKFURT, CALLE 8 HUELVA, FUNKY BUDDHA PUERTO BANÚS, among others.

He's shared the stage and booth with renowned artists such as Bob Sinclair, Rafa Barrios, Cato Anaya, Caravaca, Les Castizos, DJ Ballesteros, Jose de las Heras, Morad, Miky Woodz, Karol G, Brytiago, Omar Montes, Maikel Delacalle, JC Reyes, Atomic, Cosculluela, and many more.

His style defies a single genre, adapting to current musical trends, though his main influences include Tech House, Latin Tech, Reggaeton, and Dembow.

He has several upcoming dates both in and outside Spain, where creativity, performance, and his team's vision will all come together.

EL MEJOR CLUB
EN EL CENTRO DE MARBELLA



T A O K

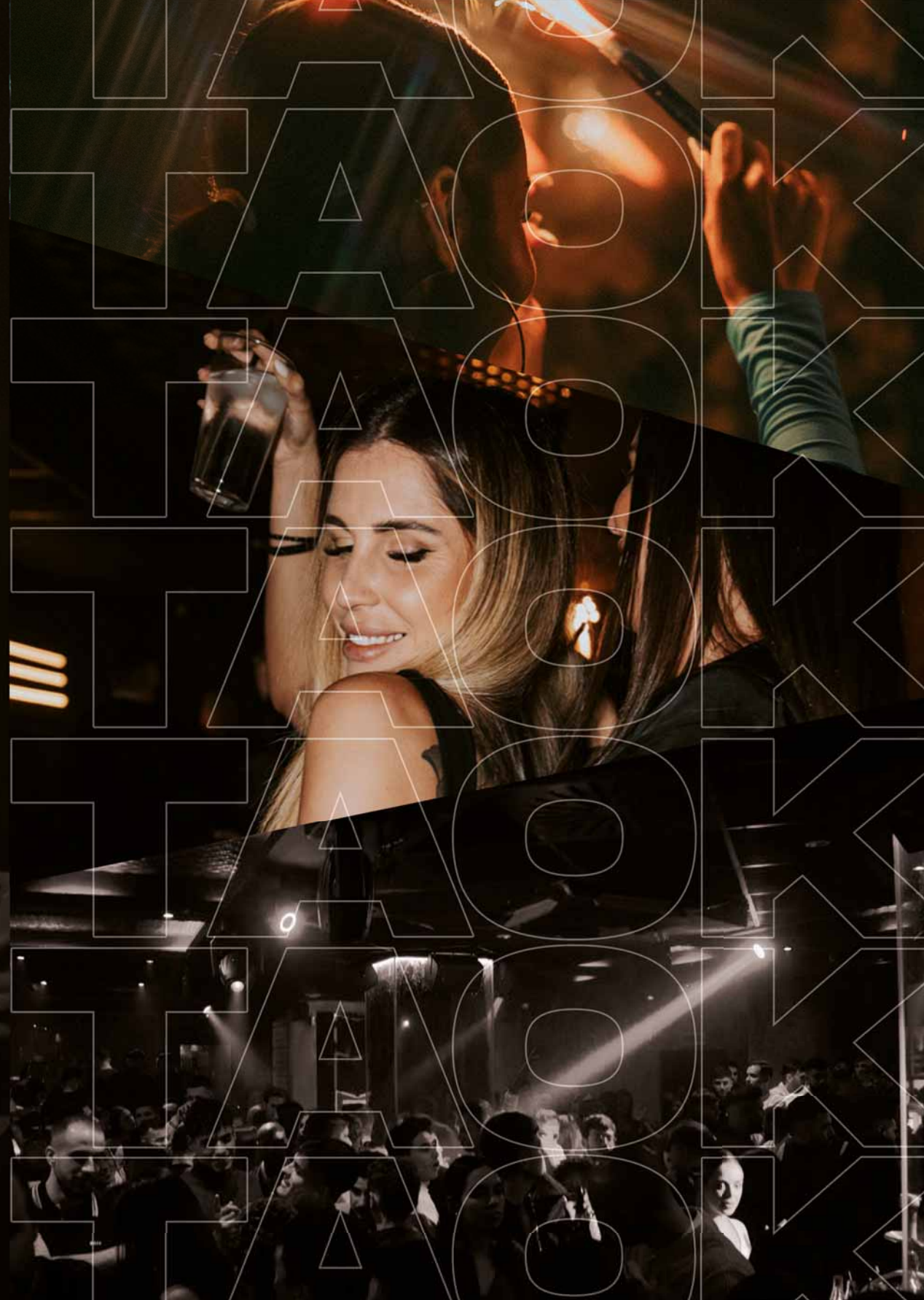


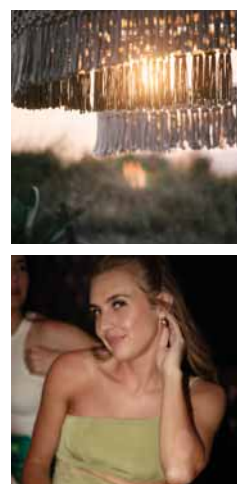
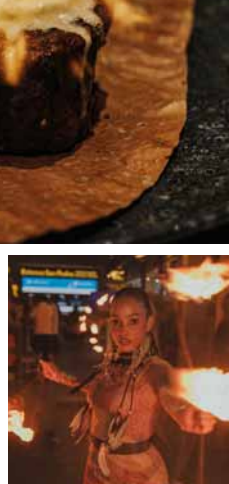
@TAOKMARBELLA

INFORMACIÓN & RESERVAS: +34 656 186 182

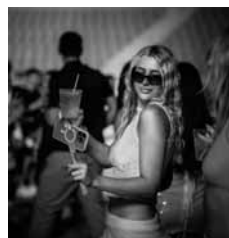
WWW.TAOKMARBELLA.COM / AVENIDA DEL MAR 3. MARBELLA

ABIERTO DE MIÉRCOLES A DOMINGO





MARBELLA





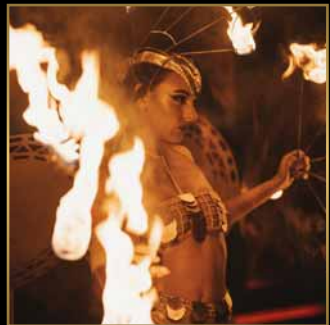
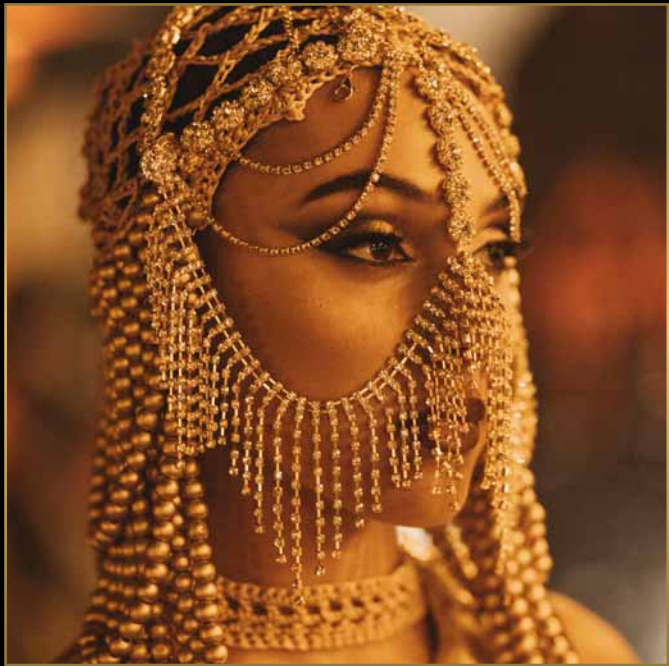
MARBELLA





MARBELLA











2025



02 AGOSTO

BELLA FESTIVAL

Crystal Fighters, Dorian, Amaia,
Duncan Dhu y ¡muchos más!



08 AGOSTO

I LOVE REGGAETON

MARBELLA

San Pedro Alcántara



omafest.es

VENTA ENTRADAS



09 AGOSTO

LOVE THE 90'S

MANUEL CARRASCO
TOUR *SALVAJE*

14 AGOSTO

MANUEL CARRASCO



23 AGOSTO

ELROW TOWN



Oasis Marbella Fest
Recinto Ferial De San Pedro Alcántara
Marbella, Málaga



EXCMO. AYUNTAMIENTO DE
MARBELLA

TENENCIA DE ALCALDIA
**SAN PEDRO
ALCÁNTARA**



EVERY NIGHT
A DIFFERENT DREAM

FITZ

MARBELLA



+34 603 48 17 47

WWW.FITZMARBELLA.COM

ODDDDO