



MAGAZINE

AGENCY

Nº 156 | YEAR XIII AUGUST'25

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Welcome to Villa Stern, an ultra-modern architectural marvel nestled in the prestigious Altos de Valderrama, Sotogrande. Neighboring the renowned Cartier mansion, Villa Manzana, this exquisite property represents the pinnacle of luxury, blending unrivaled elegance with cutting-edge design.

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2025



02 AGOSTO
**BELLA
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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**



14 AGOSTO
**MANUEL
CARRASCO**



23 AGOSTO
**ELROW
TOWN**



Oasis Marbella Fest
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Marbella, Málaga



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MARBELLA

TENENCIA DE ALCALDÍA
**SAN PEDRO
ALCÁNTARA**



SUMMARY



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GASTRO



NOMY



Hotel Don pepe, s/n - 29602 Marbella
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Dear readers,

This month we invite you to discover China Crown, a journey into imperial Chinese cuisine at the Hotel Don Pepe Gran Meliá. Ancestral recipes, traditional techniques and exquisite presentation bring to life dishes such as crispy lobster with mango and passion fruit, dim sum, Peking duck or the famous lemon chicken. Desserts like the China Crown flan or strawberry mochi provide the perfect finale. An elegant, unique and history-filled experience in Marbella.

Xavi Marquez
CEO X Magazine

Estimas lectores,

Estemes os invitamos a descubrir China Crown, un viaje a la cocina imperial china en el Hotel Don Pepe Gran Meliá. Recetas ancestrales, técnicas tradicionales y una presentación exquisita dan vida a platos como el Crujiente de Bogavante con mango y maracuyá, los Dim Sum, el Pato Pekín o el famoso pollo al limón. Postres como el flan China Crown o el mochi de fresas ponen el broche final.

Una experiencia elegante, única y llena de historia en Marbella.



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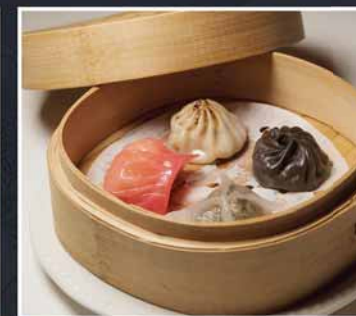
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DE LOS AÑOS 89 CHINA CROWN



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Y VERDURAS



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DE JENGIBRE Y CÍTRICOS RECETA
TRADICIONAL CHINA CROWN



MOCHI DE FRESAS CON NATA



EL FAMOSO FLAN CHINA CROWN
CON NATA Y NUECES CARAMELIZADAS

BARBILLÓN MARBELLA, UNO DE LOS MEJORES BEACH CLUB Y RESTAURANTES DE LA COSTA DEL SOL



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.

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STAN ROZBITSYY

CHEF AT GRUPO METRO

Who is Stan?

I'm Stan — a hardworking person, passionate about what I do, and always looking to grow. Cooking is my way to express myself, create, and build teams. I'm not one to stand still: I'm motivated by challenges, new ideas, and anything that pushes me out of my comfort zone.

How did you get started in the world of gastronomy?

My passion for cooking began thanks to a Japanese chef named Galer Mishishita, my first big inspiration. From there, I fell in love with Asian cuisine and sought out places where I could train and grow professionally. I worked in Madrid, spent several years in Bavaria, and had the chance to work alongside Michelin-starred chefs, particularly Japanese ones. I also trained with chefs from Nobu Miami and spent three years in a Michelin-starred restaurant in Zurich. I worked my way up to sous chef, then head chef, specialising in Nikkei Peruvian cuisine. My career has been a rich blend of influences and learning from different cultures and kitchens.

What can you tell us about your work at Grupo Metro?

Working at Grupo Metro is exciting. We have many restaurants with different cuisines, led by diverse chefs full of personality. It's a constant challenge to keep the team motivated and ensure the food stays at a high level. Every day is a mix of adrenaline — and occasionally a bit of drama, like in any big family.

What projects are you currently working on?

Right now, I'm focused on opening new restaurants. I've already been involved in seven openings so far, and I'm currently especially focused on KOI, CHOW, and MUMTAZ. I'm also developing new culinary concepts for these venues.

What do you love most about your profession?

What I love most is expressing my creativity through food. I enjoy creating unique dishes, thinking of new flavours, and seeing guests enjoy what we do. I'm also passionate about mentoring the next generation — training young chefs, watching them grow, and helping them evolve in the kitchen.



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

On my days off, I try to completely disconnect. I love discovering new restaurants, trying different flavours, spending time alone to clear my head, or relaxing with my partner and friends. Sometimes I'll go to the beach, other times I'll unwind with a good series — but I always make time to recharge and break from the routine.

What do you think of X Magazine?

I love it. They're always up to date, showcase fresh ideas, and support the industry. It's great to see how they connect people with what's happening in Marbella and beyond.

Xavi Márquez
CEO X Magazine



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BY CHEF RICHARD SANDOVAL

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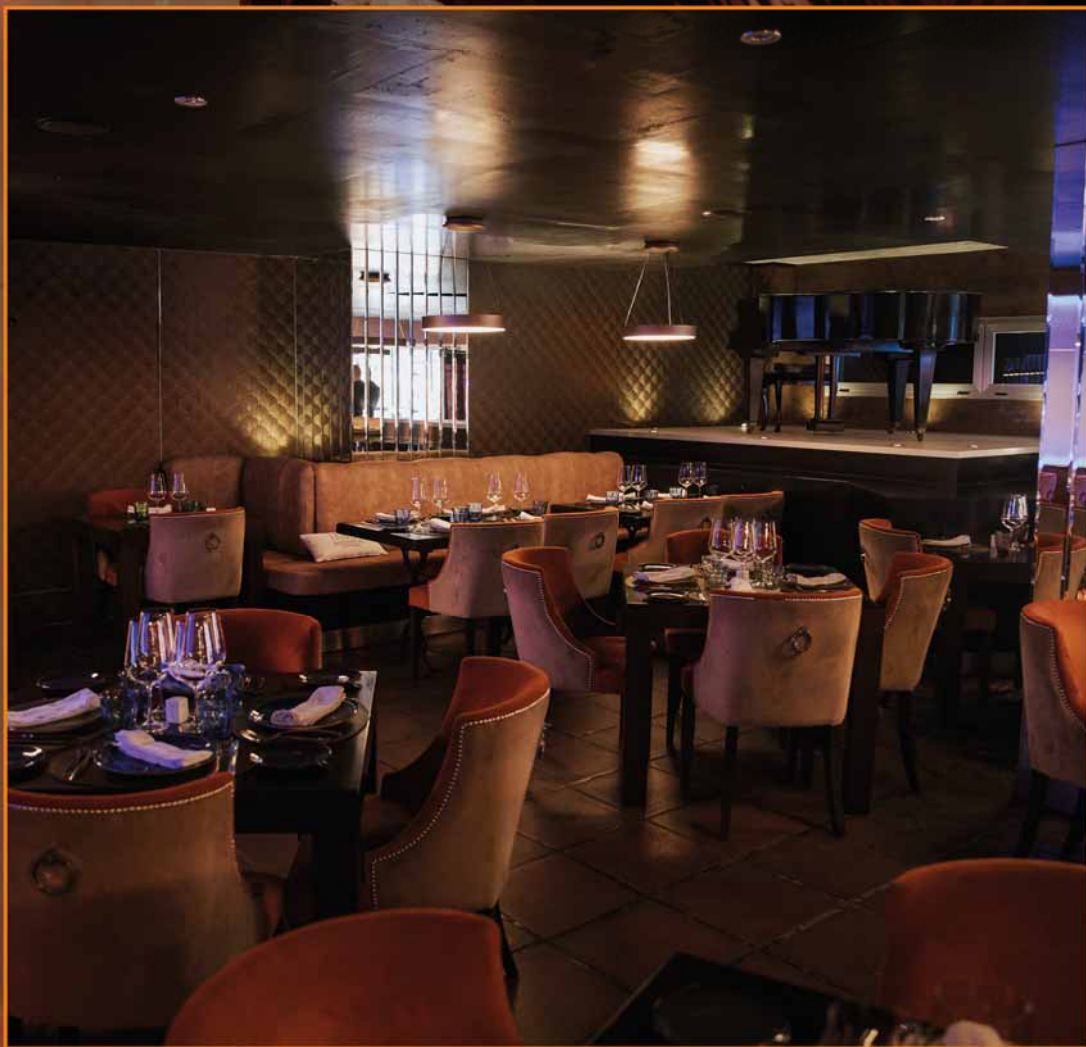
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IGNACIO MIRÓ

OPERATIONS MANAGER AT GRUPO STARZ

Who is Ignacio Miró Fdez.?

I am the Operations Manager at Grupo STARZ. Born and raised in Granada, I consider myself an experienced hospitality operator, I moved to London in my early twenties after finishing my studies where I developed most of my skills and gained the majority of my experience.

I am passionate about food, wine and cocktails and I love travelling around the world.

How did you get started in the restaurant industry?

When I moved to London, the idea was to learn English and make some money for a few months, but I ended up staying for over 10 years! I started from the bottom and climbed the ladder through the years, I ended up having Senior Management positions in big companies of high-end gastronomy.

What can you tell us about your work at Grupo STARZ?

I currently manage two businesses, my main duty is to offer the necessary support and tools to each management team for them to be successful. I help them with recruitment, training and I always try to have good communication with both owners and managers.

What projects are you currently working on?

ATICO in Aloha (Marbella) is our newborn baby, a new concept in town where superb handcrafted-cocktails are the main attraction following a full refurbish of the iconic Bar Six, I guarantee you this bar will definitely create that "wow" expression.

On another hand, STARZ is a beautiful restaurant with great breakfast and Brunch dishes, during the day it is a fast-paced and busy venue while at night it becomes the perfect place to sit down and relax over a glass of wine (or cocktail) and delicious food.

What do you love most about your profession?

Working in hospitality is hard but very rewarding at the same time, I really enjoy entertaining clients and offering great experiences. I love opening businesses and developing teams.

Sometimes at work I have to deal with different kinds of situations and new challenges, so learning and improving skills every day is something I enjoy as well.



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

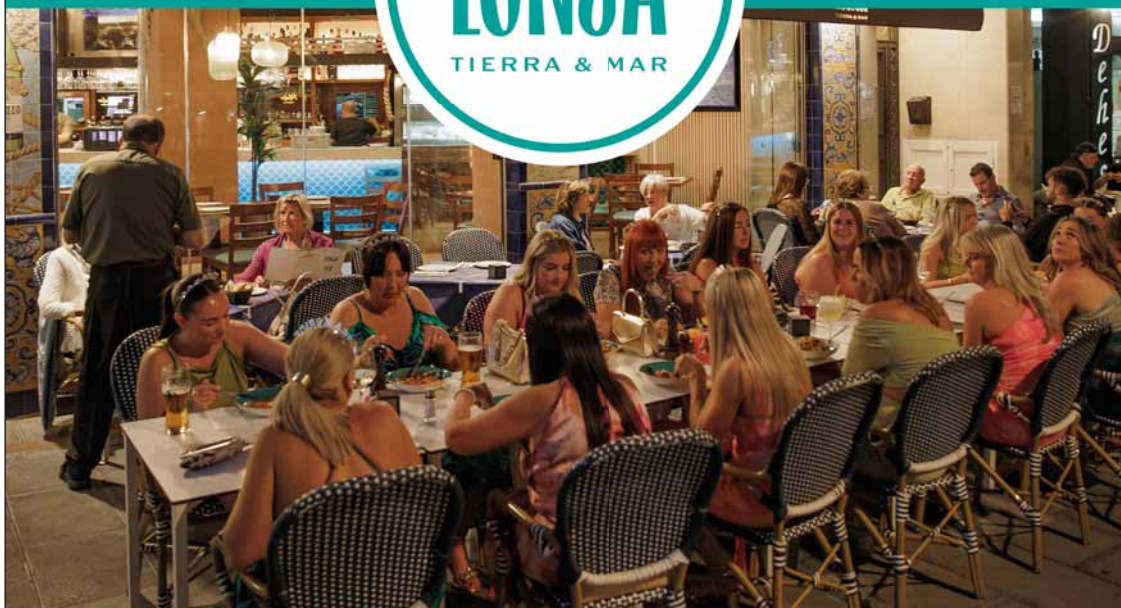
When you live and work in Marbella it really depends on the time of the year, summer time I just prefer to rest at home as it gets pretty hectic around here, from September I start doing more activities like going to the beach, bbqs with friends, trekking, going out or travelling.

What's your opinion of X Magazine?

We're lucky to work with X Mag as they really take a lot of pressure from us when it comes to Marketing, they're truly professionals and they help a lot promoting businesses. They are where they are by being consistent and working hard.

I love discovering new "hidden gems" venues when reading the magazine!

Xavi Márquez
CEO X Magazine



SIEMPRE FRESCO Y EN SU PUNTO



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X MAGAZINE AGENCY



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.

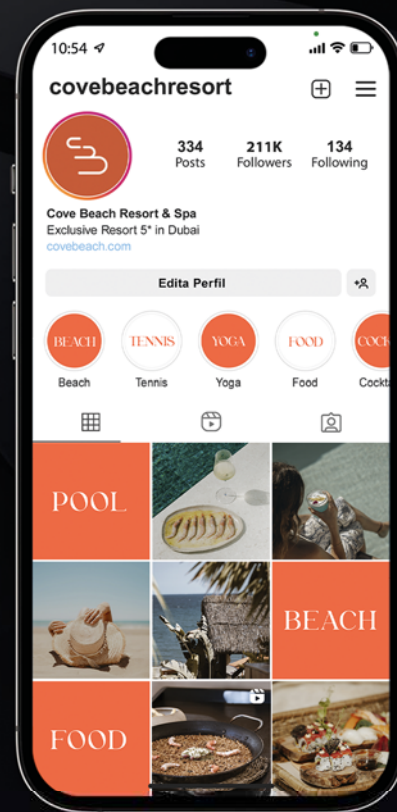
In addition to our digital campaigns, we continue to invest in print media as a powerful tool to reach an exclusive audience. With a strategic distribution network across key locations in Marbella and the Costa del Sol, we ensure that our clients achieve maximum visibility and recognition.



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.



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50 gr butter
3 eggs
1 tbs flour
80 gr sugar
Butter and flour
for the moulds

INGREDIENTES

150 gr. de chocolate negro
intenso para postres
50 gr. de mantequilla
3 huevos
1 cucharada de harina
80 gr. de azúcar
Mantequilla y harina
para los moldes

Chocolate Coulant

Directions

Preheat the oven, and melt 100 gr of chocolate with the butter into a bain-marie or in the microwave.

Whip the eggs and the sugar until tripling its volume, and add the sifted flour. Pour the melted chocolate and mix thoroughly. Grease 4 individual moulds with butter, and then sprinkle some flour on top. Fill a 1/3 of the moulds with the prepared chocolate mix. Spread the chocolate in each mould and then cover them with the rest of the mix.

Bake at 200°C for 10-12 minutes. Remove from mould, sprinkle with icing sugar, and slice them halfway.

Serve warm.



Coulant de Chocolate

Preparación

Precalentar el horno, y fundir 100 gramos de chocolate con la mantequilla al baño María o en el microondas.

Montar los huevos con el azúcar hasta que tripliquen su volumen, y agregar la harina tamizada. Verter el chocolate fundido y mezclar bien.

Untar 4 moldes individuales con un poco de mantequilla y espolvorear con un poco de harina. Verter la mezcla en los moldes llenándolos hasta 1/3. Repartir el chocolate en cada molde y luego cubrirlos con el resto de la mezcla.

Hornear a 200°C durante 10-12 minutos. Desmoldar, espolvorear con azúcar glas, y abrirlos por la mitad.

Decorar con una hojita de menta y unos hilos de mermelada de fresa.

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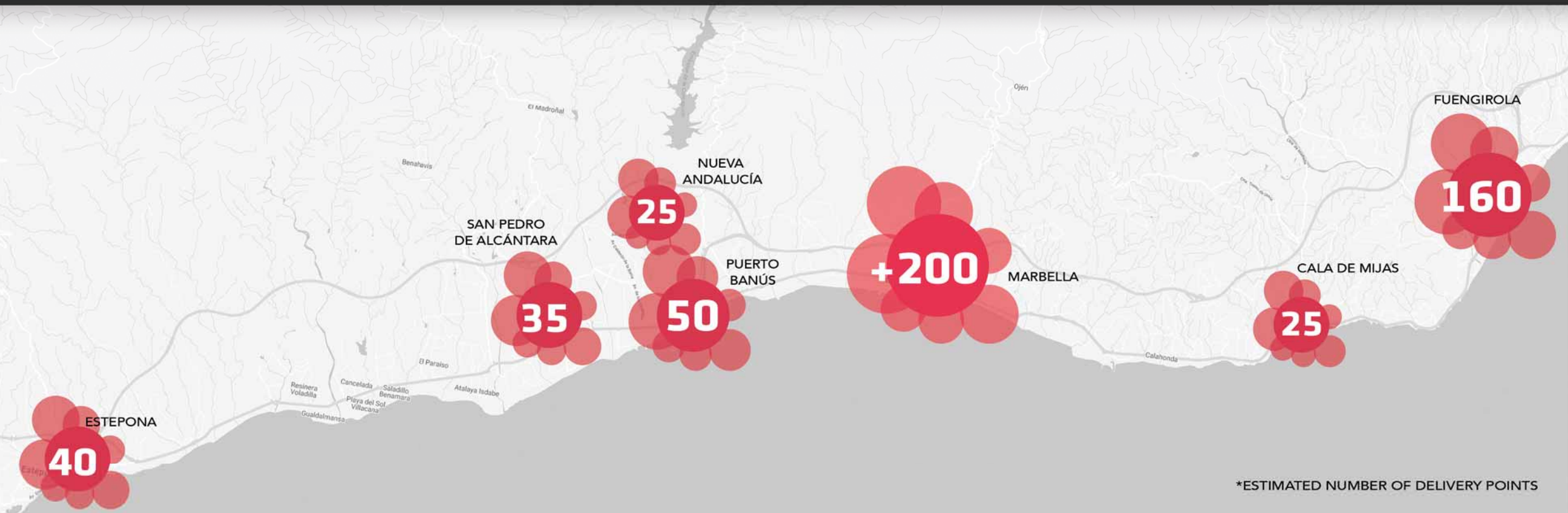
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La Pappardella
Ambar Restaurante
El Gaucho
News Café
Chow Banus
Leone Banus
Carpaccio
Joys Live
Aretusa
Habana
O'Grady's
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VUDÜ
La Pasta
Burguer Bar
Tango
Viveri
Crystals Karaoke
Afendi
Asiatic Restaurant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



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COA Restaurant
Vovem
Magna Café y Magna Golf
Hamam
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Mosh
Chelo Lebanese Restaurant
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AOC Premier Cru
Situation: Chablis
Ageing: In stainless steel vats on fine lees during 11 to 12 months



Chassagne-Montrachet 2018

Grape variety: Chardonnay
AOC Village
Situation: Côte de Beaune
Ageing: 14 to 16 months in oak barrels

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BEAUTY



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

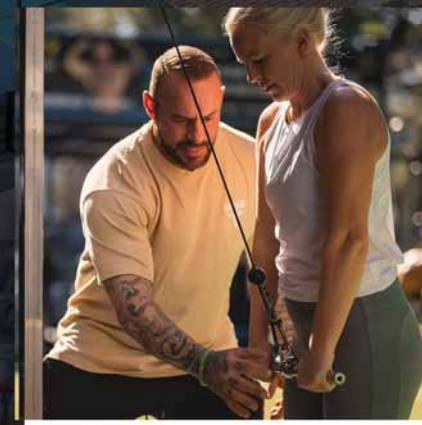
Con bastante frecuencia sucede que cuando estamos jugando desde la zona de defensa, los jugadores de la red juegan una serie de golpes seguidos a nuestro compañero. Esto es algo bastante normal en el pádel, pero el error suele venir cuando el jugador que no está en juego tiende a pararse convirtiéndose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



WORK HARD



PLAY HARD



**REX**

Our boy has already been through a long journey of abandonment: he was adopted from a shelter in another city in Spain, and later abandoned again in Marbella, where the Marbella Police finally brought him to us. He has a calm temperament — he's neither nervous nor easily stressed. He walks very well on the lead and focuses on his handler during walks. This gentle giant is wonderful in every way: he doesn't react to other dogs during walks, enjoys sniffing around, and adores human company. He also loves being brushed.

Rex is flexible when it comes to the type of home he'd like to live in: it could be a spacious apartment, a house, a country estate, or even a small home in the forest where he can enjoy the outdoors. For him, the most important thing is to be by his human's side. The man's best friend is... Rex!

Nuestro chico ya tiene un largo camino recorrido en el abandono: fue adoptado de un refugio en otra ciudad de España y luego abandonado de nuevo en Marbella, donde finalmente nos lo trajo la Policía de Marbella. tiene un carácter tranquilo, no es nervioso ni se estresa demasiado, camina muy bien con la correa y se concentra en la persona durante los paseos. Este grandullón es maravilloso en todos los aspectos, no reacciona hacia otros perros durante los paseos; disfruta oliendo y adora la compañía de los humanos. También le encanta ser cepillado. Rex es flexible en cuanto al tipo de hogar en el que le gustaría vivir: puede ser un apartamento amplio, una casa, una finca en el campo o incluso una pequeña casa en el bosque donde pueda disfrutar del aire libre; para él, lo más importante es estar junto a su humano. ¡El mejor amigo del hombre es Rex!

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

Donatella arrived with her sister from the Elviria area in Marbella. She's an absolute sweetheart, enjoying both the company of other cats in her enclosure and that of humans. She won't hesitate to run towards you if she sees you entering her room, rubbing against you and inviting you to play.

She's a friendly, affectionate girl who could easily be either the only cat in the household or live happily with other cats. What are you waiting for to adopt our perfect little lady?

Donatella llegó junto a su hermana de la zona de Elviria, en Marbella. Es un amor de gata, disfruta tanto de la compañía de los otros gatos en su jaula como de la compañía humana. No dudará en correr hacia ti si te ve entrar en su habitación e intentará frotarse e invitarte a jugar. Es una chica simpatísima y súper cariñosa. Podría ser tanto gata única como convivir con otros gatos en una casa. ¿Que esperas para adoptar a nuestra chica ideal?

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¿TIENES DERECHO A CORTAR LAS RAMAS Y RAÍCES DE LOS ÁRBOLES Y PLANTAS DE TU VECINO?

La ley establece distancias mínimas que deben respetarse sí o sí.

Las normas de convivencia no son solo códigos de comportamiento implícitos: la ley también protege el derecho de los ciudadanos a mantener libre su propiedad de invasiones externas, incluyendo las provocadas por plantas y árboles, ya sean plantados por comunidades o por vecinos de forma individual.

Un punto clave es el **Código Civil (artículo 591)**, que establece:

“No se podrá plantar árboles cerca de una heredad ajena sino a la distancia autorizada por las ordenanzas o la costumbre del lugar; y, en su defecto, a la de dos metros de la línea divisoria de las heredades si la plantación se hace de árboles altos, y a la de 50 centímetros si la plantación es de arbustos o árboles bajos.”

Si no se respetan estas distancias mínimas, “todo propietario tiene derecho a pedir que se arranquen los árboles.”

La situación cambia cuando son las **raíces** las que invaden la propiedad de un vecino. En este caso, la ley permite ir un paso más allá e incluso actuar directamente, sin necesidad de solicitarlo previamente:

“Si fueren las raíces de los árboles vecinos las que se extendiesen en suelo de otro, el dueño del suelo en que se introduzcan podrá cortarlas por sí mismo dentro de su propiedad.”

DO YOU HAVE THE RIGHT TO REMOVE BRANCHES AND ROOTS FROM YOUR NEIGHBOUR'S TREES OR PLANTS?

The law establishes minimum distances that must be respected.

Coexistence rules are not just unwritten social codes – the law also protects your right to enjoy your property without external intrusion, including from neighbouring trees and plants. These can be planted by communities or by individuals.

A key reference is the **Spanish Civil Code (Article 591)**, which states: “You may not plant trees close to another person's land unless authorised by local regulations or custom. In the absence of such guidelines, trees must be planted at least two metres from the boundary if they are tall, and at least 50 centimetres if they are shrubs or low-growing trees.”

If these minimum distances are not respected, “any property owner has the right to request the removal of the trees.”

The situation changes when it is **roots**, rather than branches, that encroach onto your property. In this case, the law allows you to take things a step further – even act independently, without prior notice:

“If the roots of neighbouring trees spread into your land, you may cut them yourself, within the limits of your own property.”

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HOW MANY KILOS DO YOU GAIN IN SUMMER (AND WHY YOU SHOULDN'T OBSESS OVER IT)?

Every September, many people worry about having gained weight during the holidays. But how much weight do we actually gain? And, more importantly, why does this feeling of being “out of control” seem to come back every year?

A Modest but Cumulative Increase

Evidence shows that most people gain between 1 and 3 kilos in summer. Not all of it is fat: water retention, heavier digestion, intestinal inflammation, and heat also play a role. The real issue is not the short-term gain, but the fact that—if sustainable habits are not maintained—it can become chronic and impact body composition in the long run.

When Summer Dilutes Your Habits

Routines change: more meals out, alcohol, desserts, less exercise, and poorer sleep. This isn't inherently bad, but the lack of structure can be. The real problem often arises when people have followed a very strict diet before summer, making them more prone to rebound weight gain.

The Hidden Cost of the “Bikini Operation”

Aggressive dieting before summer can lead to muscle loss, hormonal changes that increase hunger, anxiety over “forbidden foods,” and a reward mentality that encourages overeating afterwards. The result: rigidity before summer, chaos after.

The Solution? Flexibility and Sustainability

One week off or a higher-calorie meal won't ruin your habits. The key is to return to what makes you feel good without trying to “compensate” or punish yourself. Building a healthy relationship with food year-round—not just in spring—is what truly matters.

How to Avoid Unnecessary Weight Gain

- * Drink enough water: we often confuse thirst with hunger.
- * Choose foods high in protein and fiber.
- * Reduce ultra-processed foods and fried foods.
- * Stay active without pressure: walk, swim, dance...
- * Avoid all-or-nothing thinking: one different day won't erase your progress.
- * Prioritize food education over miracle diets.

Self-Care Is Not About Perfection

Gaining a bit of weight in summer is not a failure—it's a chance to review your strategy. The issue isn't an ice cream or a week off, but living trapped between guilt and lack of control. Self-care isn't about doing everything perfectly—it's about making it possible. With flexibility, common sense, and solid habits as your foundation, summer can also be a time to keep taking care of yourself... without giving up enjoyment.

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LAIA LASTRA

PROFESIONAL DANCER

Who is Laia Lastra?

Laia is a 23-year-old woman who is spontaneous, innocent, and full of fun, with a real passion for anything related to art – especially when it's expressed through dance.

How did you get started in the world of dance?

I've practised rhythmic gymnastics my whole life, and shortly after retiring, a former teammate from the club where I trained invited me to take part in my first event. From the moment I stepped on stage, I realised how much I loved that world, so I began training in different disciplines and doors gradually began to open for me.

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

The whole team welcomed me warmly from day one, both those who were already there and the new ones who joined at the same time as me. More than colleagues, we're like a little family, as we're all far from home. That's why, when I go to work, I don't see it as an effort but as the highlight of my day – the time I get to enjoy with my teammates.

What projects are you currently working on?

I'm currently working at Momento Restaurant and the nightclub, and we're creating new concepts and performances for the dinner show, inspired by the four elements of nature: air, earth, fire, and water.

What do you love most about your profession?

I love the feeling of performing and sensing that connection with the audience through the show I'm delivering – it's such a special moment. But above all, I love the number of amazing people I've met thanks to this profession, and the opportunities I've had to travel and discover new places.

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

I feel very lucky because I'm from Madrid, but I love the beach, and here in Marbella I can connect with the sea whenever I need to. I'm not much of an early riser, but that allows me to rest more and be more active throughout the day. I'm very energetic and love making plans and having adventures – from enjoying a quiet drink with friends to exploring the mountains or finding a hidden beach.

What do you think of X Magazine?

I think X Magazine is one of the best publications Marbella has right now, as it brings the public closer to the artistic world of shows and to the unique experiences that can be enjoyed in such a beautiful city.



¿Quién es Laia Lastra?

Laia es una chica de 23 años, muy espontánea, inocente y divertida, a la que le apasiona todo lo relacionado con el arte, sobre todo si es a través del baile.

¿Cómo empezaste en el mundo del baile?

He hecho gimnasia rítmica toda mi vida, y poco después de retirarme, una excompañera del club donde entrenaba me llamó para un primer evento. Desde el momento en que pisé el escenario, me di cuenta de que ese mundo me apasionaba, así que comencé a formarme en distintas disciplinas y poco a poco se me fueron abriendo puertas.

¿Qué nos puedes contar de tu trabajo en el Grupo Mosh?

Todo el equipo me acogió súper bien desde el primer día, tanto las que ya estaban como las nuevas que entramos en la misma tanda. Más que compañeras, somos como una pequeña familia, ya que todas estamos lejos de nuestras casas. Eso hace que, cuando voy a trabajar, no lo vea como un esfuerzo, sino como el momento del día en el que voy a disfrutar con mis compañeras.

¿En qué proyectos estás trabajando actualmente?

Actualmente estoy en Momento Restaurante y en la discoteca, y estamos creando nuevos conceptos y números para el dinner show, inspirados en los cuatro elementos de la naturaleza: aire, tierra, fuego y agua.

¿Qué es lo que más te gusta de tu trabajo?

Me encanta la sensación de estar actuando y sentir cómo conectas con el público a través del show que estás realizando; es un momento muy especial. Pero, sobre todo, me encanta la cantidad de personas maravillosas que he conocido gracias a esta profesión, así como lo mucho que he podido viajar y descubrir lugares nuevos.

¿Cómo es un día cuando no estás trabajando?

Me siento muy afortunada porque soy de Madrid, pero me encanta la playa, y aquí en Marbella puedo conectar con el mar siempre que lo necesite. No soy muy de madrugar, pero eso me permite descansar más horas y estar más activa el resto del día. Soy muy activa y me encanta hacer planes y vivir aventuras: desde tomar algo tranquilamente con mis amigas hasta explorar la montaña o descubrir alguna playa escondida.

¿Qué opinas de X Magazine?

X Magazine me parece una de las mejores revistas que tiene Marbella en este momento, ya que acerca al público al mundo artístico de los espectáculos y a los planes diferentes que se pueden disfrutar en esta ciudad tan bonita.

Xavi Márquez
CEO X Magazine

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SABRI AL TAOUFIK

CLUB MANAGER AT MOMENTO

Who is Sabri Al Taoufik?

Sabri is a 33-year-old man, born in Seville to a Sevillian mother and a Syrian father, and raised in Syria. At the age of 20, he had to move permanently to Spain with his family due to the outbreak of the civil war in his country.

How did you start in the hospitality industry?

It all began in 2015 when I decided to try my luck in London. During that experience, I learned a great deal and met someone who directly connected me to Marbella.

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

I am currently the club manager at Momento. Given my Arab heritage and the fact that Momento's terrace is one of the favorite spots for Arab clientele, I also offer support in that area.

What projects are you currently working on?

Right now, I am fully focused on Momento, but I also provide assistance and support to the rest of the group whenever needed.

What do you love most about your profession?

Working in customer service has its pros and cons, but it brings far more positive aspects to my professional growth. Without a doubt, what I value the most is the direct relationship with clients.

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

I lead a very peaceful life. Since my schedule is at night, I spend part of the day resting, and the rest of the time walking my dog, enjoying time with my son, and spending moments with friends.

What do you think of X Magazine?

I think it's an excellent magazine, as it showcases the best spots in Marbella and serves as a guide for tourists who come to discover this wonderful city.

Xavi Márquez
CEO X Magazine



¿Quién es Sabri Al Taoufik?

Sabri es un chico de 33 años, hijo de madre sevillana y padre sirio, nacido en Sevilla y criado en Siria. A los 20 años tuvo que mudarse definitivamente a España con su familia, ya que comenzó la guerra civil en su país.

¿Cómo empezaste en el mundo de la restauración?

Todo comenzó en 2015, cuando decidí probar suerte en Londres. Durante aquella experiencia, además de aprender muchísimo, conocí a una persona que me conectó directamente con Marbella.

¿Qué nos puedes contar sobre tu trabajo en Grupo Mosh?

Actualmente estoy en Momento como responsable del club. Como soy de ascendencia árabe y la terraza de Momento es uno de los destinos favoritos de la clientela árabe, también doy apoyo en esa área.

¿En qué proyectos trabajáis actualmente?

En este momento estoy centrado únicamente en Momento, pero ofrezco ayuda y apoyo al resto del grupo si lo necesitan.

¿Qué es lo que más te apasiona de tu profesión?

La atención al cliente tiene sus pros y contras, pero me aporta muchos más aspectos positivos que negativos en mi desarrollo profesional. Sin duda, lo que más valoro es la relación directa con los clientes.

¿Cómo es un día en tu vida cotidiana cuando no estás trabajando?

Llevo una vida muy tranquila. Dado que mi horario es nocturno, paso parte del día descansando y el resto lo dedico a pasear con mi perro, disfrutar de mi hijo y compartir momentos con mis amigos.

¿Qué opinas de X Magazine?

Me parece una revista excelente, ya que muestra los mejores lugares de Marbella y sirve como guía para los turistas que vienen a descubrir esta maravillosa ciudad.

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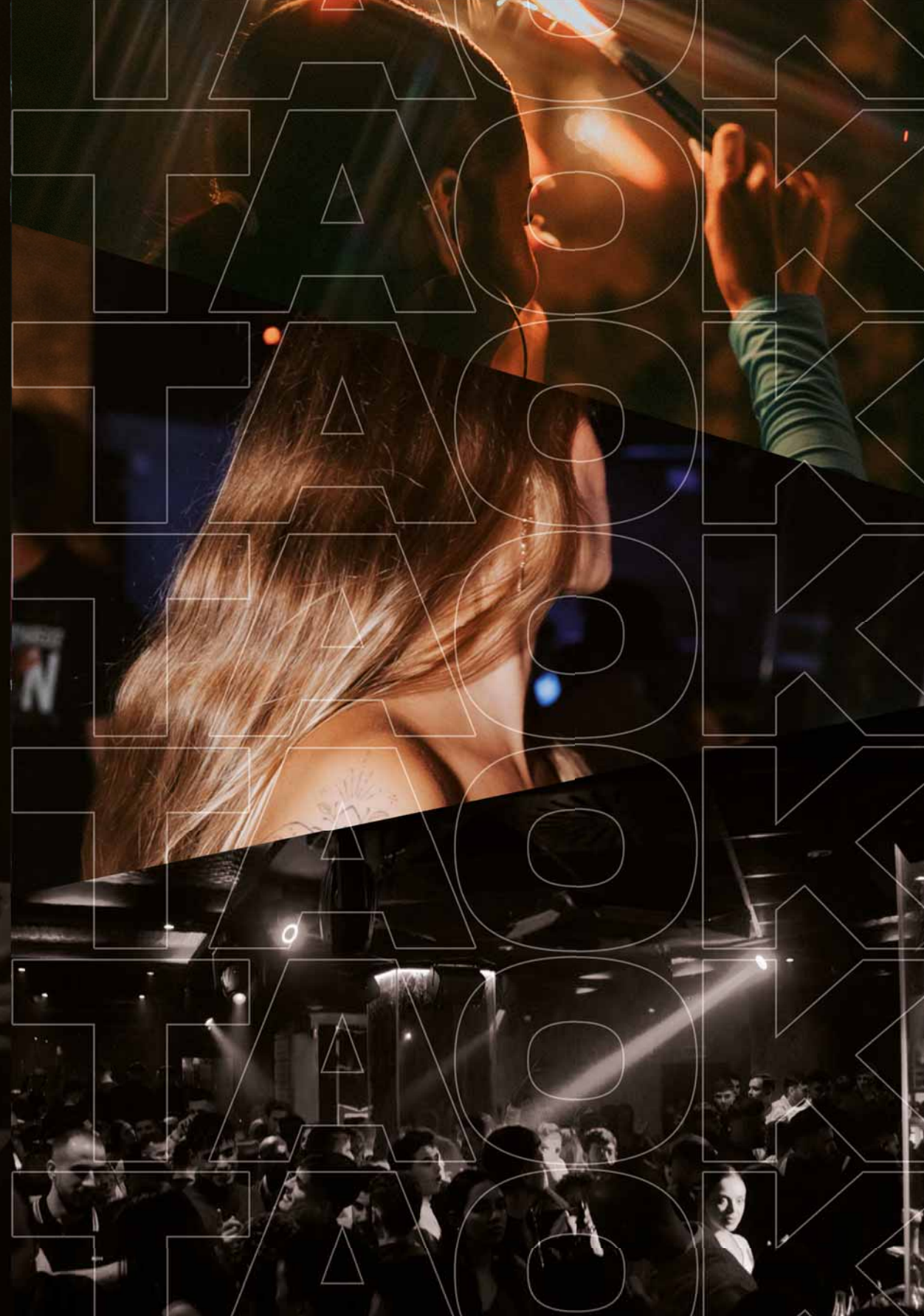


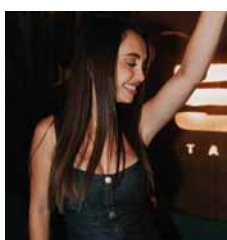
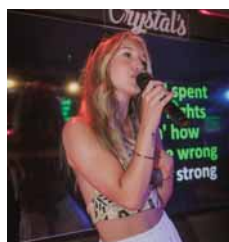
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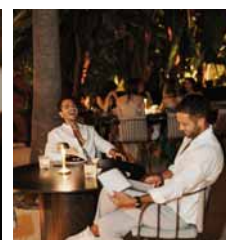
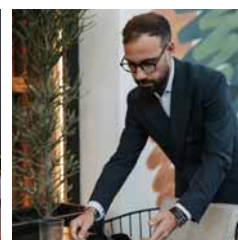
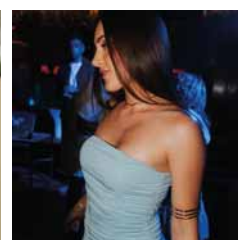
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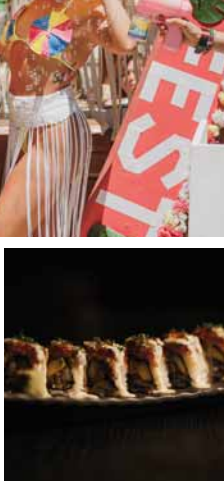
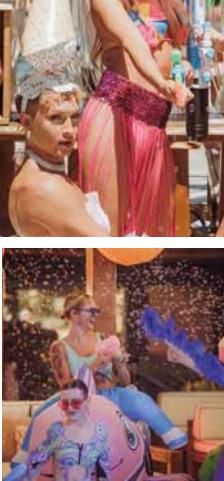
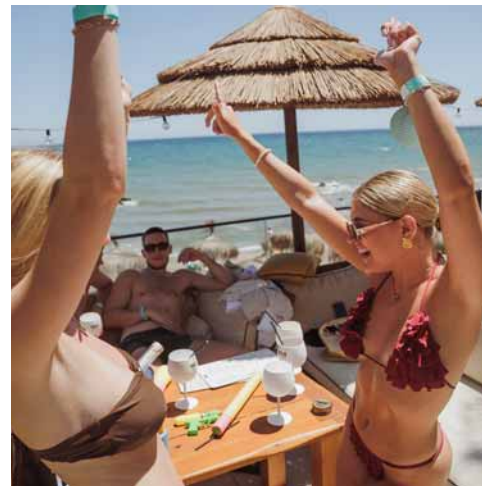
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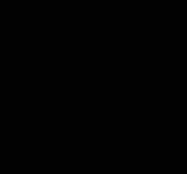
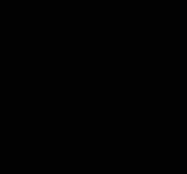
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