



MAGAZINE

AGENCY

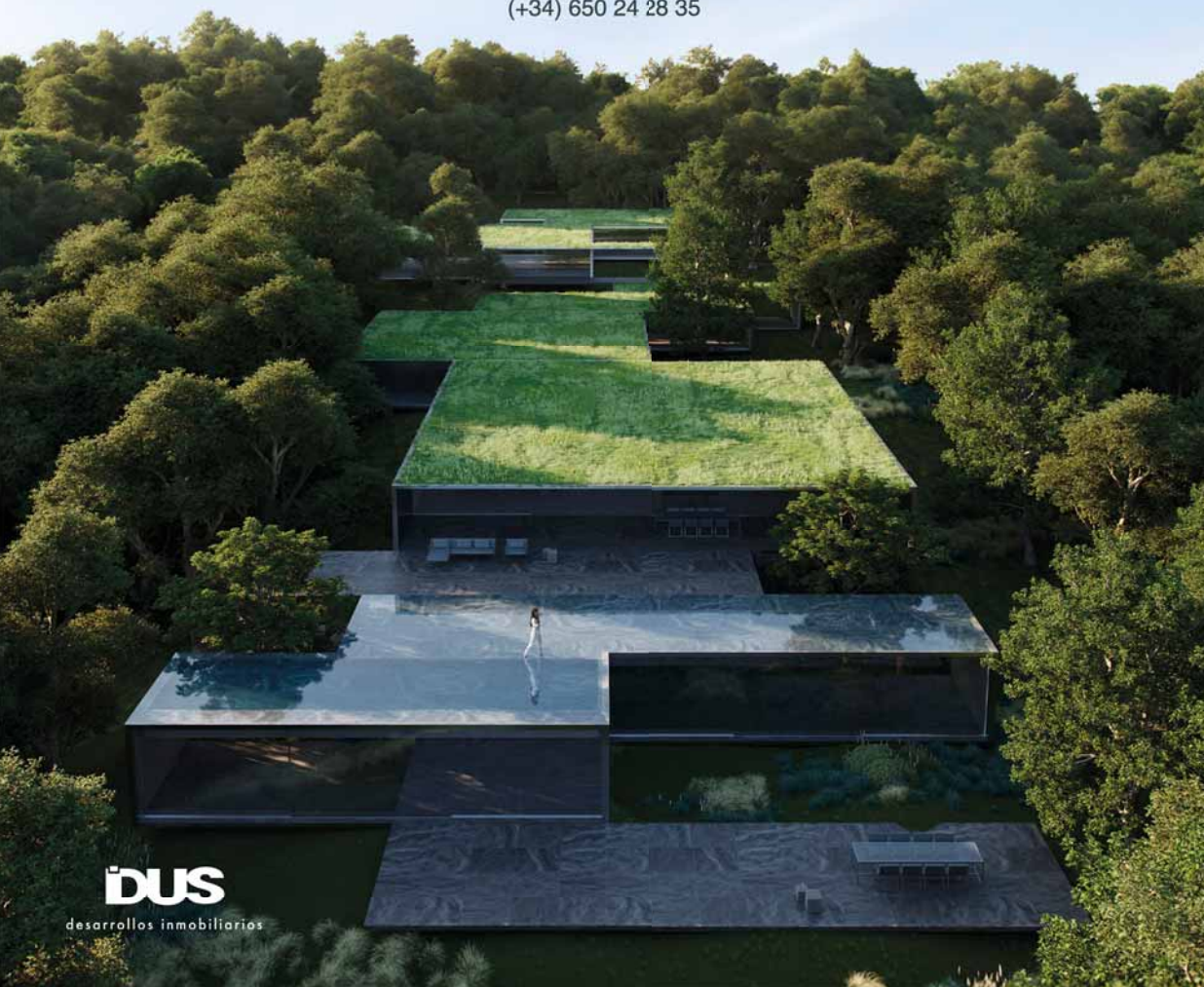
Nº 158 | YEAR XIII OCTOBER'25

www.xmagazine.es

CORK OAK MANSION

info@corkoakmansion.com

(+34) 650 24 28 35



DUS

desarrollos inmobiliarios



SUSTAINABLE DESIGN: Every detail of Villa Noon is crafted to minimize environmental impact, from eco-friendly construction materials to passive heating and cooling systems.

LUXURY LIVING: The villa combines sustainability with luxury, featuring a serene spa, year-round indoor heated pool, modern gym, state-of-the-art cinema, and an outdoor pool with a stunning water mirror effect.

EXCLUSIVE AMENITIES: Residents enjoy access to La Reserva de Sotogrande's world-class amenities, including golf courses, a private beach club, equestrian facilities, and gourmet dining.

INNOVATION AND COMFORT: Villa Noon embodies the future of residential living, where luxury and environmental stewardship coexist, offering a sustainable lifestyle without compromising on comfort.



ZERO ENERGY CONSUMPTION

Villa Noon is a groundbreaking project in sustainable luxury living, designed to be the world's first Zero Consumption Villa. This innovative residence is entirely self-sufficient, generating all the energy and water required for its operation without relying on external resources. Through the integration of advanced renewable energy systems, such as solar panels and rainwater harvesting, Villa Noon not only meets but exceeds sustainability standards. Every aspect of the villa has been meticulously engineered to operate independently, setting a new benchmark for eco-friendly luxury living.



2.756m ²	4.502m ²	8	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



GRUPO
MOSH



STAFF PARTY

SEO | SEM DIGITAL MARKETING

WE HELP
YOUR BUSINESS
THRIVE
IN THE DIGITAL
WORLD

IMPULSAMOS
EL CRECIMIENTO DIGITAL
DE TU EMPRESA.



+34 654 60 93 97



KKTWA
DIGITAL AGENCY



SUMMARY



WWW.RADIOPLANETA.COM



@RADIOPLANETA



PUBLICIDAD 952 052 448



- 12 / 13 XPERIENCE GAUCHO
- 14 / 15 INTERVIEW AGUSTÍN SITJAR
- 24 / 25 INTERVIEW DIEGO JESÚS AGUILAR
- 34 RINCÓN GOURMET
- 36 LA VINOTECA
- 38 FOOD EDUCATION
- 46 / 47 REPORT RESERVE CUP SERIES
- 48 PADEL TIPS
- 50 / 53 INTERVIEW PAULA JOSEMARÍA
- 60 TRIPLE A
- 61 X MAGAZINE DISTRIBUTION
- 62 / 63 MARBELLA MAPS
- 66 MARBELLA LEGAL
- 72 / 73 INTERVIEW BE TWICE
- 80 / 81 INTERVIEW MARIANO ESPINOSA
- 84 / 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

ADVERTISING
X MAGAZINE

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



MAGAZINE

PROMOTE
YOUR
**COMPANY
DINNER**

CONTACT

+34 654 60 93 97

marbella@xmagazine.es



GASTRO



NOMY



GAUCHO GRILL

Darsena Levante Local A20, Puerto Marina, Benalmadena
Tel: +34 952 446 460 - contact@gaucho-grill-benalmadena.com

Dear readers,

This month we invite you to discover Gaucho Grill, a taste of Argentina in the heart of Puerto Marina, Benalmádena. With its lively terrace and elegant interior, this steakhouse combines the charm of the marina with the soul of an authentic Argentine grill.

Renowned for its excellent service and sophisticated atmosphere, Gaucho Grill delights with premium cuts of meat—such as rib-eye, sirloin or chateaubriand—served on wooden boards and accompanied by fries or sweet potatoes. Classic dishes like empanadas with chimichurri or melted provoleta cheese are perfect for sharing.

Ideal for enjoying with friends or as a romantic dinner by the sea, this gastronomic gem is a must-visit for lovers of fine meat and bold flavours.

Come and discover **Gaucho Grill**, and let the spirit of Buenos Aires win you over!

Estimados lectores,

Este mes os invitamos a descubrir Gaucho Grill, un pedacito de Argentina en el corazón de Puerto Marina, Benalmádena. Con una terraza animada y un interior elegante, este asador combina el encanto del puerto con la esencia del auténtico grill argentino.

Reconocido por su excelente servicio y su ambiente sofisticado, Gaucho Grill conquista con cortes de carne de primera—como el ojo de costilla, el solomillo o el chateaubriand—servidos en tablas de madera y acompañados de papas fritas o batatas. No faltan clásicos como las empanadas con chimichurri o la provoleta fundida, ideales para compartir.

Perfecto para disfrutar en pareja o con amigos, este rincón gastronómico es una parada obligatoria para los amantes de la buena carne y los sabores intensos.

¡Descubrid **Gaucho Grill** y dejad que el espíritu porteño os conquiste!

Xavi Márquez
CEO X Magazine



CARPACCIO DE TERNERA
BEEF CARPACCIO



EMPANADAS CASERAS
HOMEMADE EMPANADA



CHORIZO CRIOLLO
CRIOLE CHORIZO



ENSALADA GAUCHO DE TERNERA
GAUCHO STEAK SALAD



PROVOLETA
PROVOLETA



ALBÓNDIGAS CON PARMESANO
MEATBALLS & PARMESAN



GAMBAS DIAVOLO
DIAVOLO PRAWNS



CHATEAUBRIAND (500GR.)
CHATEAUBRIAND



BROCHETA DE CADERA DE ANGUS
ANGUS RUMP SKEWER



COSTILLAS BARBACOA
BBQ RIBS



PARRILLADA MIXTA
MIXED GRILL



TARTA DE QUESO CON MANGO, TARTA TATIN
& ITALIAN MESS
MANGO CHEESECAKE, TART TATIN
& ITALIAN MESS



AGUSTÍN SITJAR

CHEF AT METRO GROUP

Who is Agustín Sitjar Danna?

I'm Agustín, born in La Plata, Argentina. I've always been passionate about two things: travelling and cooking. They go hand in hand, because every trip allows me to discover new flavours, ingredients, and ways of understanding gastronomy.

How did you start out in the world of gastronomy?

I studied gastronomy in Mar del Plata and, once I finished, my first major experience was working in the kitchen of an adventure cruise that travelled from Ushuaia to Antarctica. It was an incredible journey — long working hours, breathtaking landscapes, and an immense learning experience. At that time, Spain was the global epicentre of gastronomy, so after several seasons on the ship, I decided to move to Marbella to keep growing and learning from the best.

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

I started as head chef at Bono Beach, where I spent over six seasons. Later, I was offered the chance to join a new project: Nomad, where I'm currently head chef.

I work with a great team and alongside the group's executive chef, Stan. We all share the same philosophy: to always use the best ingredients and offer a fresh, contemporary cuisine.

What projects are you currently working on?

At Nomad, we're preparing some updates to our menu. We want to take advantage of seasonal products — such as white truffle — and introduce themed menus so that guests always find something new when they visit us.

What do you love most about your profession?

I love creating new things with my team. Seeing how a dish can move or surprise someone is one of the most rewarding parts of this job. I also enjoy working with high-quality products and learning something new every day.

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

When I have time off, I love enjoying the sun and walking along the beach — both in summer and winter. I also like exploring nearby towns and discovering their local cuisine. There's always something new and interesting to find.

What do you think about X Magazine?

I really like what you do. It's a magazine that showcases new trends and inspiring projects — it's great to be a part of that.



¿Quién es Agustín Sitjar Danna?

Soy Agustín, nací en La Plata, Argentina, y desde siempre me apasionaron dos cosas: viajar y la cocina. Ambas van muy de la mano, porque cada viaje me permite descubrir nuevos sabores, ingredientes y formas de entender la gastronomía.

¿Cómo empezaste en el mundo de la gastronomía?

Estudié gastronomía en Mar del Plata y, cuando terminé, mi primera gran experiencia fue trabajar en la cocina de un crucero de aventura que viajaba desde Ushuaia hasta la Antártida. Fue una experiencia total: largas jornadas, paisajes increíbles y un aprendizaje enorme.

En ese momento, España era el referente mundial en gastronomía, así que después de varias temporadas en el barco decidí venir a Marbella para seguir creciendo y aprendiendo de los grandes.

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

Arranqué como jefe de cocina en Bono Beach, donde estuve más de seis temporadas. Después me ofrecieron sumarme a un nuevo proyecto: Nomad, donde ahora soy jefe de cocina.

Trabajo con un gran equipo y junto al chef ejecutivo del grupo, Stan. Compartimos la misma filosofía: usar siempre los mejores productos y ofrecer una cocina fresca y actual.

¿En qué proyectos trabajáis actualmente?

En Nomad estamos preparando algunos cambios en la carta. Queremos aprovechar los productos de temporada —por ejemplo, la trufa blanca— y lanzar menús temáticos para que los clientes siempre encuentren algo nuevo cuando nos visiten.

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

Me encanta crear junto a mi equipo. Ver cómo un plato puede emocionar a quien lo prueba es lo más lindo de esta profesión. También disfruto mucho de trabajar con buenos productos y de aprender algo nuevo cada día.

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

Cuando tengo tiempo libre, me gusta disfrutar del sol y caminar por la playa, tanto en verano como en invierno. También suelo aprovechar para recorrer pueblos cercanos y conocer su gastronomía. Siempre hay algo interesante por descubrir.

¿Qué opinas de X Magazine?

Me gusta mucho lo que hacen. Es una revista que muestra nuevas tendencias y proyectos inspiradores. Está buenísimo ser parte de eso.

Xavi Márquez
CEO X Magazine

RESTAURANT



ORIGEN

ASADOR ARGENTINO

EST. 2011



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



@origenasador

C/ GREGORIO MARAÑÓN, S/N - MARBELLA
EDIFICIO SEGOVIA - LOCAL Nº6
RESERVAS: 951 35 21 64 - WWW.ORIGENASADOR.COM



31/10



DINNER
SHOW

NOMAD

HAUNTED HOUSE

+34 951 55 34 44

NUEVA ANDALUCÍA



TANGO

PRIVÉE

AV. DE JULIO IGLESIAS, S/N, 29660
T. +34 951 899 557 - WHATSAPP +34 686 653 672
FROM WEDNESDAY TO MONDAY 6:30PM TO 2:00AM

KOI
MADE IN ASIA



NEW YEAR'S EVE

NOT JUST A DINNER.
YOUR LAST MEMORY
OF THE YEAR.

SPECIAL MENU
GOLDEN MILE

31.12
+34 952 77 07 60

MAX
BEACH

TWISTED TAILS HALLOWEEN



LIVE ENTERTAINMENT
31.10.25 | 20:00

+34 952 93 08 58
RIVIERA, MIJAS

TOTAL BEACH EXPERIENCE



WE ARE OPEN 365 DAYS

COCOA BEACH

MARBELLA



"CREATE UNIQUE MEMORIES
AT COCOA BEACH"



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.



GRUPO MOSH



DIEGO JESÚS AGUILAR PEREIRA

ASSISTANT CASHIER MANAGER & AUDITOR IN
COMERCIAL DEPARTMENT AT GRUPO MOSH

Who is Diego Jesús Aguilar Pereira?

I'm 29 years old, born in Marbella and raised in Istán, although I've always been closely connected to Marbella, where I currently live. I consider myself a consistent and curious person, always eager to learn something new every day. I value discipline, but also teamwork, a good atmosphere, and positive energy.

I'm very family-oriented, cheerful, fun, and, I must admit, a bit restless. I love being surrounded by my friends, who are a very important part of my life. Professionally, I put my heart into everything I do: I like to understand every process, contribute ideas, and always look for ways to improve. I have a growth mindset and a clear goal—to keep evolving both personally and professionally.

How did you start in the world of business management?

I studied Commerce and Marketing, and since I was young, I've always enjoyed working with people. Over the years, I've had the opportunity to work in various sectors, which has given me a broad understanding of the business world.

I've worked in positions ranging from insurance and investment agent to mobile shop manager—roles that helped me develop skills in management, customer service, and team leadership.

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

Working at Grupo Mosh is a dynamic, fast-paced, and fun experience. We're like a big family where every day brings new challenges and opportunities to learn.

As *Assistant Cashier Manager* and Auditor in the Commercial Department, my main responsibility is to ensure everything runs smoothly in terms of internal control and financial processes. I review and optimise procedures to guarantee maximum efficiency and transparency in all operations.

The cashier department, where I spend most of my time, is one of the most fascinating areas to me, as it offers a complete view of financial control and the overall functioning of the business.

In addition, by auditing the Commercial Department, I have the opportunity to collaborate with our PR team, managing and supervising their processes to ensure everything runs in an organised and efficient way. This part of my job allows me to maintain close contact with the team, understand their work better, and help ensure everything is perfectly coordinated.

What projects are you currently working on?

At Grupo Mosh, we're in a stage of growth and consolidation. We continue to strengthen our restaurant concepts in Marbella and explore new opportunities to expand the brand.

Each project has a clear focus: to offer unique experiences where gastronomy, music, and atmosphere blend together in an unforgettable way.

What do you love most about your profession?

What motivates me most is the constant learning. Every day brings new challenges that push me to grow and improve. I love seeing how teamwork, planning, and organisation translate into tangible results and continuous improvement.



Working closely with different areas of the business gives me a global vision—understanding how each part fits together and finding more complete and effective solutions.

One of my biggest inspirations is my department head, Carmen Roldán, who has been essential to my professional development. Thanks to her, I am where I am today; she has taught me everything I know and continues to guide me every day, helping me grow both professionally and personally.

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

I love enjoying both time out and quiet moments at home. I like going out with friends or family, spending quality time, and disconnecting, but I also enjoy staying home watching films and eating sushi.

One of my greatest passions is travelling and discovering the world, as every experience teaches me something new and helps me grow as a person. I also love enjoying a glass of white wine at the marina with friends—those small, peaceful moments that bring happiness.

Having grown up in a small town, I have a special connection with nature. And, surprisingly, I'm not a summer person at all! I love winter and the cold—they're the seasons when I feel most at peace.

Anyone from Marbella knows how special it is to go for a run along the promenade at sunset, with your favourite music playing. In my case, my favourite singer is Alaska—her songs always lift my mood.

Recently, I became an uncle for the first time, and that's what excites me most at the moment. Spending time with my nephew, my sister, and my parents means everything to me—they are my life and my greatest support.

What do you think of X Magazine?

To me, X Magazine is an incredible company made up of a hardworking and professional team. They've earned their place in Marbella thanks to their dedication, consistency, and passion for what they do.

I have a special affection for them because they've seen me grow up—from my early days going out in Marbella to now. They've always been there, capturing the best moments of the people and the city's unique atmosphere.

If their photos could talk, they'd be pure gold—each one tells a story full of joy, memories, and unforgettable moments.

Xavi Márquez
CEO X Magazine

HAY C  SAS
QUE LA  IA
N PUEDE
HACER



LOS AUTÉNTICOS
DEL 10 AL 26
DE OCTUBRE

POR
8'40€
RACIÓN

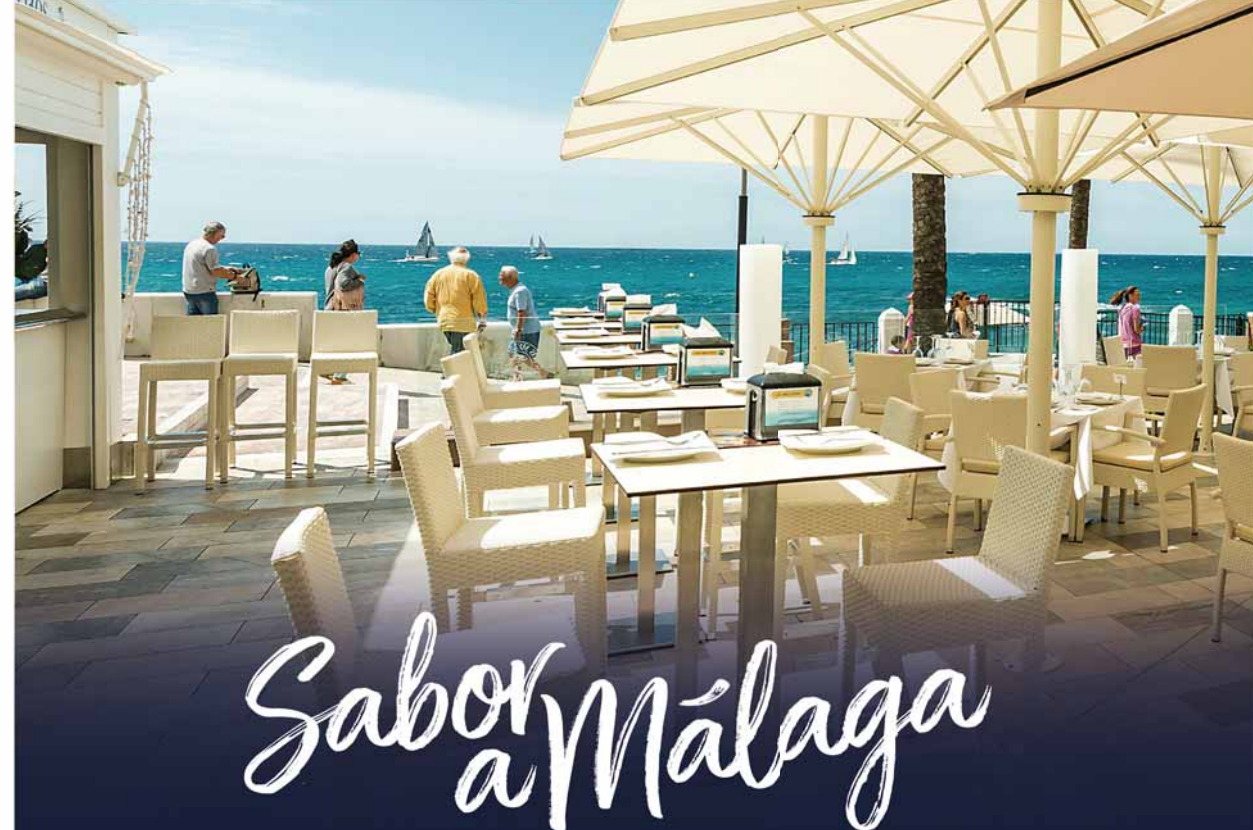
Mahou
★★★★★

Coca-Cola

BARBADILLO



#15diasdeoro



Sabor a Málaga

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



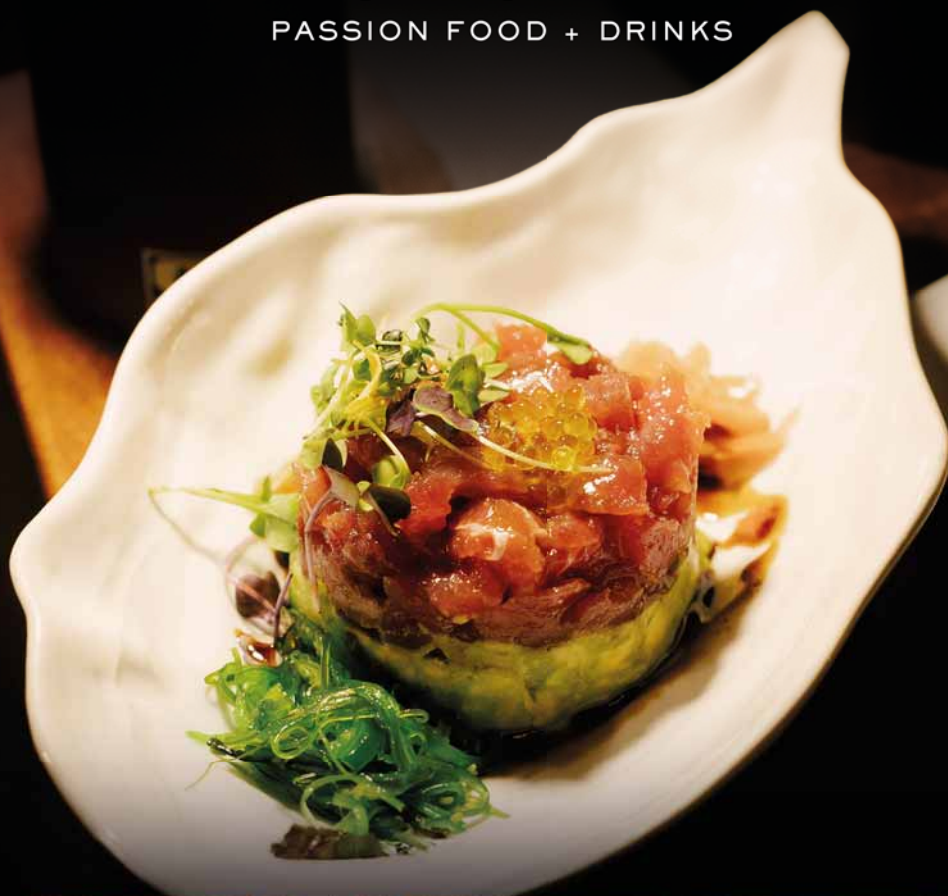
RESTAURANTE
LOS MELLIZOS MARBELLA
Información y Reservas: 951 331 822
grupos@losmellizos.net

Paseo Marítimo
Esquina Gregorio Marañón, 8
29601 MARBELLA

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

CAMALEON

PASSION FOOD + DRINKS



- ASK ABOUT OUR GROUP MENUS -

BOOKINGS 951134764 or 655961126
Av. Miguel Cano, 13 - 29601 Marbella



@PatagonicaHP



hacienda
PATAGÓNICA
Bar de Carnes®



Glovo
DELIVERY

OPEN EVERYDAY FROM 13H TO 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



ALWAYS FRESH
AND TASTY



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



MATUYA SUSHI
BUFFET
All you can eat

Order from your table with a tablet!

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



**THIS SPOT IS FOR YOUR AD.
AND ONLY FOR 170€/MONTH**

**CALL OR E-MAIL US FOR MORE INFORMATION.
INFO@XMAGAZINE.ES - PHONE: +34 654 60 93 97**



SIROCCO
Marbella

ENJOY NIGHTS WITH US

**BUSINESS DINNERS
AND LUNCES FROM 38€***

*DRINKS INCLUDED
DURING THE EVENT (APPROX 2H.)

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



INGREDIENTS

1 kg pumpkin
20 gr sugar
1 tsp ground nutmeg
4 egg yolks
4 egg whites
60 gr grated cheese
Breadcrumbs
Salt
Pepper

80 gr flour
80 gr butter
½ litre milk

INGREDIENTES

1 kg de calabaza
20 grs de azúcar
Sal y pimienta a gusto
1 cdta de nuez moscada
4 yemas
60 grs de queso rallado
4 claras

Para la salsa blanca:
80 grs de harina
80 grs de manteca
½ de leche

Pumpkin and cheese soufflé

Directions

Cook the pumpkin unpeeled in a casserole with water, then peel and purée. Keep in a bowl, and add salt and pepper according to taste. Melt the butter at low heat in a pot. Add the flour and mix for 1 min approximately, until reaching a creamy texture. Warm the milk in another recipient, then add it gradually to the flour and butter mix along with the ground nutmeg. Simmer while stirring constantly and until obtaining a thick texture, then remove from heat. Mix with the purée and the grated cheese. Add the yolks and the stiff beaten whites. Mix with a hand mixer in an enveloping manner. Butter individual moulds and sprinkle with breadcrumbs, then fill with the mix. Sprinkle the sugar on top.

Preheat the oven then cook the mix at mid heat for 30 min. approximately.



Soufflé de calabaza y queso

Preparación

Cocinar la calabaza entera y con cáscara adentro de una olla con agua. Pelarla y hacer un puré. Colocar en un bol, agregar la sal, la salsa blanca y el queso de rallar. Mezclar bien. Incorporar las yemas. Añadir las claras batidas a nieve. Mezclar en forma envolvente con el batidor de mano.

Colocar la preparación en moldes individuales enmatedados y con pan rallado. Volcar azúcar sobre la superficie de cada uno de ellos.

Cocción: en horno precalentado medio fuerte, durante 30 minutos aproximadamente.



*Traditional
home-cooked food*



DAILY MENU AND WEEKEND SPECIALTIES



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





CALLEJO

DESDE 1989



Felix Callejo

Viñas de
Pilar

Gran Callejo



El Lebrero

Majuelos de
Callejo

FELIX CALLEJO, A FAMILY WINERY SINCE 1989

Felix Callejo is a renowned **family winery** located in Sotillo de la Ribera, Burgos. **Our estate vineyards** are situated at exceptional altitudes ranging from **860 to 930** meters. With 27 vineyards spread across different soils and altitudes, totaling 54.8 hectares, we cultivate varieties such as Tinto Fino, Garnacha, Albillo Mayor, and Merlot. Our commitment to **organic production** is evident in our respectful management practices, showcasing the unique terroir and authentic landscape of the region.

Experience the excellence of our wines at Casa Pablo Marbella or through our online shop at www.casapablo.es

*Felix Callejo es una **bodega familiar** de renombre en Sotillo de la Ribera, Burgos, **con viñedos en propiedad** en altitudes excepcionales de **860 a 930** metros. Con 27 viñas en diversos suelos y altitudes, abarca 54,8 hectáreas y trabaja con variedades como Tinto Fino, Garnacha, Albillo Mayor y Merlot. Destaca por su manejo respetuoso en la producción de **forma ecológica**, reflejando la singularidad del terroir y el auténtico paisaje de la región.*

Descubre la excelencia de estos vinos en Casa Pablo Marbella o en nuestra tienda online www.casapablo.es

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.

ART & WINE



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





MICROBIOTA AND ALZHEIMER'S

In recent months, headlines and social media have echoed a message that sounds almost like a promise: *"Take care of your gut and you'll take care of your brain."* The boom in supplements and microbiota-related advice has grown, fuelled by studies showing differences in the intestinal ecosystem of people with Alzheimer's. However, reducing such a complex disease to a single factor is, at the very least, misleading.

THE GUT-BRAIN AXIS: A COMPLEX RELATIONSHIP

It is well established that the gut and the brain are connected: what happens in one can influence the other. In people with Alzheimer's, an imbalance in intestinal bacteria—known as gut dysbiosis—has been observed. This imbalance promotes an inflammatory state that, through different pathways, may contribute to processes that damage neurons.

This idea has led many to believe that simply *"taking care of the microbiota"* is enough to protect the brain. But the problem is that the relationship does not move in just one direction.

A BIDIRECTIONAL RELATIONSHIP

Alzheimer's is not only associated with changes in the microbiota; the disease itself also alters the intestinal ecosystem. This creates a vicious cycle: the altered gut contributes to inflammation and brain damage, while the progression of the disease further worsens gut health.

Therefore, the microbiota should not be seen solely as a cause—it is also a reflection of a person's overall health. It mirrors the consequences of chronic inflammation, excess body fat, sustained stress, or metabolic issues. Taking care of it matters, but it is not the whole answer.

BEYOND SUPPLEMENTS

Some studies suggest that improving one's diet—with more fibre, plant-based foods rich in polyphenols, and healthy fats such as those found in oily fish—can help promote a more balanced gut ecosystem and, in turn, reduce inflammation that affects the brain. Even probiotics and prebiotics have shown promising results. However, focusing solely on the microbiota is not enough.

Alzheimer's and brain health require a broad strategy that also includes controlling inflammation, maintaining metabolic health, staying physically active, getting sufficient rest, and managing stress.

SEPARATING SCIENCE FROM VIRAL CONTENT

Interest in the microbiota has helped us better understand the role of the gut in brain health. However, the flood of oversimplified messages has created unrealistic expectations.

Scientific evidence shows that the microbiota is just one piece of the puzzle: important, modifiable, and a useful indicator of health—but insufficient if addressed in isolation.

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 María
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



X

MAGAZINE

AGENCY



WHAT IS X MAGAZINE AGENCY?

X Magazine Agency is much more than just a magazine; we are an innovative marketing agency specialised 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.





MAGAZINE AGENCY

EXTRA SERVICES

In addition to the magazine, X Magazine offers its customers the following services:

CONTENT CREATION

For your social networks and websites.

SOCIAL MEDIA MANAGEMENT

Strategies and monitoring of results.

PHOTOGRAPHY

Product, space or book photography.

BRAND CREATION

We create and help your brand to grow.

WEB DESIGN AND PROGRAMMING

Design and development of corporate websites and online shops.

CORPORATE VIDEOS

To present your company in the best way.

EVENT VIDEOS

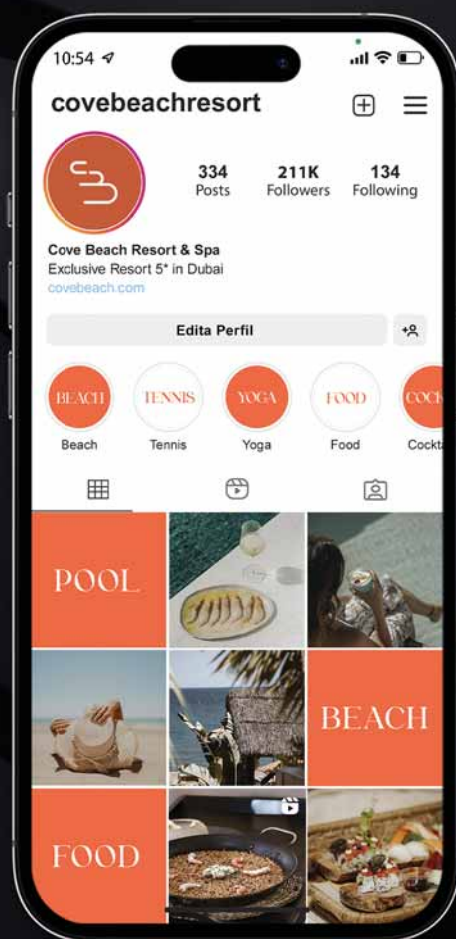
We record your events and edit the final product to immortalise your best memories.

MERCHANDISING

We present your brand image in a different way, in locations with high visibility.

GRAPHIC DESIGN

Flyers, posters, corporate cards, restaurant menus, catalogues...



PRICE LIST	STANDARD PRICE			PRICE INCLUDING PHOTOS		
	3 MONTHS (monthly payment)	6 MONTHS (monthly payment)	12 MONTHS (monthly payment)	3 MONTHS (monthly payment)	6 MONTHS (monthly payment)	12 MONTHS (monthly payment)
1/2 Page	220€	190€	170€	250€	230€	210€
1 Page	330€	300€	270€	380€	360€	340€
Double page	515€	475€	435€	610€	580€	550€
Front Cover + Double Page	1.750 €					
Pages 2+3	625€	585€	545€	720€	690€	660€
Two Last Pages	625€	585€	545€	720€	690€	660€
Back Cover	900€	800€	750€	1.150€	1.100€	1.050€

***VAT NOT INCLUDED**

IF WHEN CONTRACTING ADS FOR 6 OR 12 MONTHS, THE PAYMENT OF THE AMOUNT IS MADE IN A SINGLE PAYMENT, A 5 AND 10% DISCOUNT WILL BE APPLIED TO THE FINAL PRICE RESPECTIVELY.

X MAGAZINE PRICES INCLUDE:

EDITION OF THE ADVERTISEMENT IN PRINTED AND DIGITAL MAGAZINE. PHOTOGRAPHY OF THE PREMISES AND DESIGN OF THE ADVERTISEMENT.

METHOD OF PAYMENT:

BY DIRECT DEBIT OR IN CASH, AFTER APPROVAL FROM THE CLIENT OF THE ADVERTISEMENT'S SAMPLE.

CONTACT US: Telf. 654 609 397 | marbella@xmagazine.es



South
BARBER SHOP

Since 1978

Av. Manolete, Conjunto Castaño
Bloque 1-A
Marbella, España

www.southbarbershop.com
Tel. 951 444 136 @south_barber 📍 South Barber

SPORTS



BEAUTY



Reserve Cup

SERIES



RESERVE CUP MARBELLA 2025: PADEL, SPECTACLE AND STYLE ON THE COSTA DEL SOL

The **Reserve Cup** made its European debut at Marbella's exclusive **Puente Romano Club**, blending world-class sport, entertainment and luxury hospitality. Over three days —from 18 to 20 September—, the world's top padel players delivered an unforgettable show on the Costa del Sol.

Team Reserve, led by NBA player **Jimmy Butler**, faced **Team Marbella**, captained by Spanish soccer player **Joaquín Sánchez**, in a progressive-points team format that kept fans thrilled until the final match.

Featuring stars such as **Arturo Coello**, **Alejandro Galán**, **Agustín Tapia**, **Juan Lebrón**, **Franco Stupaczuk**, **Mike Yanguas** and **Coki Nieto**, the competition showcased padel at its finest. **Team Reserve** claimed the title after a decisive win by **Coello / Nieto** over **Tapia / Yanguas**.

Coki Nieto was named **MVP** and **Reserve Cup Race** winner, while the champions took home **USD 180,000**. With flawless organisation and sold-out stands, Marbella confirmed its place as the global capital of premium padel.

RESERVE CUP MARBELLA 2025: ESPECTÁCULO, PÁDEL Y LUJO EN LA COSTA DEL SOL

La **Reserve Cup** celebró su primera edición europea en el exclusivo club **Puente Romano** de Marbella, combinando deporte de élite, entretenimiento y hospitalidad de lujo. Durante tres días —del 18 al 20 de septiembre—, los mejores jugadores del mundo ofrecieron un espectáculo sin precedentes en la Costa del Sol.

El torneo enfrentó al **Team Reserve**, capitaneado por la estrella de la NBA **Jimmy Butler**, contra el **Team Marbella**, liderado por el exfutbolista español **Joaquín Sánchez**, en un formato por equipos con puntuación progresiva que mantuvo la emoción hasta el último punto.

Con figuras como **Arturo Coello**, **Alejandro Galán**, **Agustín Tapia**, **Juan Lebrón**, **Franco Stupaczuk**, **Mike Yanguas** y **Coki Nieto**, el evento alcanzó un nivel competitivo excepcional. El **Team Reserve** se proclamó campeón tras la victoria decisiva de **Coello / Nieto** ante **Tapia / Yanguas**.

Coki Nieto fue nombrado **MVP** y vencedor de la **Reserve Cup Race**, mientras el equipo ganador recibió un premio de **180.000 USD**. Con producción impecable y gradas repletas, Marbella se consolidó como referente mundial del pádel premium.



PADEL TIPS

KNOWING WHEN TO EXECUTE A LOB IN PADEL

The lob is one of the most common and effective shots during a game, but, when should we best execute it? Many believe that they must hit a lob when they're not sure how to return the ball, and this is a mistake.

We must hit a lob when we have time to execute a performing shot, thus it is vital to use the back walls in order to gain extra time to play this shot. This is how we can execute performing shots, and the lob is one of them.

A badly executed lob will become an opportunity for our rivals to return it with a definite smash, or we'll simply fail by hitting it too far, and send it straight to the back wall.

Therefore, always remember to execute a lob when the ball comes easy, and you will increase your options to attack your rivals.

CUANDO USAR EL GLOBO EN PADEL

El globo es uno de los golpes más usados y efectivos que puede haber durante un partido, pero, ¿cuándo debemos realmente usarlo? Mucha gente piensa que el globo ha de usarse cuando no sabemos qué golpe ejecutar, y esto es un error.

Debemos jugar el globo cuando disponemos realmente de tiempo para poder ejecutar un golpe de calidad, por eso es vital usar las paredes de fondo para poder disponer de más tiempo para jugar dicho golpe.

Así es como podemos jugar golpes de calidad, y el globo ha de ser uno de ellos. Un mal globo se convertirá en una oportunidad para nuestros rivales de realizar un smash definitivo, o simplemente fallaremos en la profundidad de nuestro golpe, lanzándolo directamente a la pared de fondo.

Así que recuerda: usa el globo cuando dispongas de una bola realmente cómoda, y tus opciones para atacar a los jugadores de red aumentarán.



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.



PAULA JOSEMARÍA

PLAYER NUMBER 3 IN PADELFP RANKING

Who is Paula Josemaría?

People know me as a professional padel player. I have been the world number 1 for two years. But beyond that, Paula Josemaría is a humble, hardworking girl who strives every day to become better.

How did you start in the world of padel?

I started playing padel quite late. Since I was 4 years old, I played tennis, and when I was 17, I discovered what padel was.

At the Real Club Tennis Cabezarrobía in Cáceres, there were padel courts. Using my father's racket and with a friend I used to play tennis with, we signed up for a tournament, and we really enjoyed it. We began playing some amateur matches just for fun.

At first, they called us the "anti-padel players" because we played tennis on the padel court, but little by little, we learned. I liked it so much that we started training a few days during the week, and gradually, we began competing on weekends at the regional level in Extremadura. Step by step, I worked my way up to the pre-qualifiers and qualifiers of the professional circuit.

What has being world number 1 meant to you?

It was a long and difficult journey, but the truth is I enjoyed it a lot. Each year, I improved and advanced through more rounds, taking steps toward higher-category tournaments.

Can you make a living exclusively from padel?

Currently, padel has grown so much that it is possible to make a living exclusively from it. That is the case for me. However, I think that, perhaps for women, it's only from the Top 16 and above that players can achieve this. For those playing in the first or second rounds, it is still very difficult, and they often have to supplement their income by giving lessons or engaging in another activity.

The sport has grown significantly, but it still doesn't provide enough for everyone on the circuit to live solely off padel. I hope that more and more women will be able to make a living from it.

In the early rounds or qualifiers lies the future of padel, as it's where the journey begins for more of us to achieve that dream.



What is a day in your life like when you're not on the court?

I usually try to spend time at home with my family or my boyfriend, as we don't get many days like that during the year. I like to relax, stay calm, and enjoy those moments, which are the ones I cherish the most.

I also love to go shopping or visit the beach, which I adore. Having those moments for myself is the best part of the few days I'm not on the court.

What do you think about X Magazine?

X Magazine seems like a fantastic magazine to keep up with everything in Marbella. It's ideal for those who don't know the area well, as you can find recommendations for restaurants or places to visit.

I love that they like talking about padel because we must not forget that Marbella is one of the cradles of padel in Spain.

Xavi Márquez
CEO X Magazine



PAULA JOSEMARÍA

JUGADORA NÚMERO 3 DEL RANKING PADELFP

¿Quién es Paula Josemaría?

La gente me conoce por ser jugadora profesional de pádel. Llevo dos años siendo la número 1 del mundo. Pero más allá de eso, Paula Josemaría es una chica humilde, trabajadora y que se esfuerza cada día por intentar ser mejor.

¿Cómo empezaste en el mundo del pádel?

Empecé en el mundo del pádel bastante tarde. Desde los 4 años jugaba al tenis, y a los 17 años descubrí lo que era el pádel.

En el Real Club Tenis Cabezarrobía de Cáceres había pistas de pádel. Con la pala de mi padre y una amiga con la que jugaba al tenis, nos apuntamos a un torneo, y la verdad es que nos gustó. Empezamos a jugar algunos partidos amateurs por diversión.

Al principio nos llamaban "las anti-pádel" porque jugábamos al tenis dentro de la pista de pádel, pero poco a poco fuimos aprendiendo. Me gustó tanto que comenzamos a entrenar algunos días entre semana y, poco a poco, algunos fines de semana a competir a nivel regional en Extremadura. Así fui dando pasos hasta llegar a las previas y pre-previas del circuito profesional.

¿Qué ha supuesto para ti ser la número 1 del mundo?

Fue un camino largo y difícil, pero la verdad es que lo disfruté muchísimo. Cada año mejoraba y pasaba más rondas, dando pasos hacia torneos de mayor categoría.

¿Se puede vivir exclusivamente del pádel?

Actualmente, el pádel ha crecido tanto que se puede vivir exclusivamente de ello. En mi caso, así es. Creo que, quizá, en el caso de las chicas, desde el Top 16 hacia arriba es posible vivir del pádel. Sin embargo, para aquellas que juegan primeras o segundas rondas todavía es muy difícil, y deben complementar con clases u otra actividad.

Ha crecido mucho, pero aún no es suficiente para que todas las jugadoras del circuito puedan vivir exclusivamente de ello. Ojalá cada vez más chicas puedan hacerlo.

En las primeras rondas o rondas previas está el futuro del pádel, porque es allí donde comienza el camino para que cada vez seamos más las que podamos vivir de este deporte.



¿Cómo es un día en tu vida cuando no estás en la pista?

Suelo intentar pasar horas en casa con la familia o con mi novio, ya que no podemos disfrutar de muchos días así durante el año. Me gusta relajarme, estar tranquila y disfrutar de esos momentos, que son los que más valoro.

También me gusta escaparme de compras o ir a la playa, que me encanta. Tener esos momentos para mí es la parte más bonita de los días que no estoy en la pista, aunque son pocos.

¿Qué opinas de X Magazine?

X Magazine me parece una revista fantástica para no perderse nada de Marbella. Es ideal para aquellos que no la conocen mucho, ya que puedes encontrar recomendaciones de restaurantes o lugares para visitar.

Me encanta que les guste hablar de pádel, porque no hay que olvidar que Marbella es una de las cunas del pádel en España.

Xavi Márquez
CEO X Magazine





beyond
PADEL

PADEL LESSONS & CLINICS



Beyond Padel Academy - Los Naranjos Padel
Av. Valle Inclán, 41, 29660 Nueva Andalucía, Marbella (Málaga)
info@beyondpadelacademy.com | +(34) 672225613



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)

BEAUTY CLINIC IN MARBELLA FANTASTIC YOU

We offer the latest technologies in face and body aesthetics to improve your health, sculpt your body, and preserve youth. Our clinic features advanced devices such as **Iyashi Dôme**, **Hydrafacial**, **Endospheres**, **Icoone**, **Stratosphere**, **Alexandrite Laser**, **Cryo T-Shock**, and **EMSella BTL**, as well as manual massages, body wraps, body shaping procedures, and treatments for face and body. Experience personalized care with the most modern and effective aesthetic solutions.



JAPANESE INFRATHERAPY CAPSULE IYASHI DÔME APPLIED TO WELLBEING, BEAUTY AND HEALTH!

Detox, slimming, anti-ageing, sleep, physical preparation and muscle recovery... find out more about Iyashi Dôme, the global and effective treatment device!

For example, one Iyashi Dôme session is equivalent to a 20-km run and to the elimination of approximately 1,200 milliliters of sweat and from 600 kcal!

IYASHI DÔME
INTERNATIONAL



-6kg

WEIGHT LOSS *



-18%

WRINKLES *



60%

SKIN ELASTICITY *



112%

SKIN HYDRATION *



HISTORY: the birth of the Japanese IYASHI DÔME

For centuries, the Japanese practiced sand bathing in natural hot springs, using the sun's far infrared heat to detoxify the body, improve circulation, and restore energy. The warmth of the sand infused it with powerful healing properties, offering deep purification and renewal. Today, this ancient ritual continues in a modern form with Iyashi Dôme's advanced far infrared technology, bringing the same benefits of cleansing, balance, and wellbeing to your body.



TRUE BEAUTY IS THE HARMONY OF BODY AND SOUL, COMBINING IYASHI DÔME WELLNESS WITH ADVANCED TREATMENTS.



Endospheres Therapy is a highly popular device-based massage for face and body sculpting. This treatment not only relieves muscle pain and fatigue but also stimulates the lymphatic system, helping to flush out lactic acid and reduce swelling. It is ideal for recovery and for boosting overall body tone.

ICOONE is a vacuum-roller laser massage that tightens the skin, provides drainage, and works with subcutaneous fat and fascial tissue. It relieves muscle spasms and accelerates recovery, preparing your body for new physical challenges. This procedure has no restrictions and is even safe for pregnant clients. Regular sessions help improve circulation, reduce cellulite and enhance overall body tone.

Hydrafacial is an advanced facial and scalp treatment that deeply cleanses, exfoliates & hydrates the skin. It removes impurities, unclogs pores, revitalizes tired skin, and stimulates circulation, leaving your face smooth, glowing, and healthy. This treatment also nourishes the skin with boosters, improving elasticity, reducing fine lines, & promoting a youthful look.

At Fantastic You, we use the only **Alexandrite Laser DEKA** in Marbella for fast and effective hair removal. This painless procedure works on all skin types, including tanned skin, and removes unwanted hair from any area for both women and men, leaving skin smooth, even-toned, and flawless. Regular sessions help maintain results and enhance overall skin quality.



Modern technologies are important, but **manual massages** remain essential for health, balance, and overall well-being. At Fantastic You, we offer a wide range of massages, including sports massage to relieve muscle fatigue and aid recovery after intense workouts. Our physiotherapist also provides specialized treatments to accelerate rehabilitation after injuries, helping your body regain strength and energy.

Equally important is healthy, radiant skin. At Fantastic You, our **cosmetologist** applies advanced techniques to keep your face in perfect condition. Treatments include rejuvenating procedures, deep cleansing, peels, microcurrent therapy, and Dermapen – leaving your skin youthful, and glowing.

OUR TECHNOLOGIES

Iyashi Dôme, the High Technology Japanese sauna, was developed for health, wellbeing and beauty professionals.



BENEFITS

Detox, slimming, anti-ageing, physical preparation and muscle recovery, improving sleep and relaxation. Discover the benefits of Iyashi Dôme.

IYASHI DÔME INFRATHERAPY

Far infrared rays are essential to plant growth, but are you aware of their benefits for the human body?



THE BIRTH OF THE IYASHI DÔME

Pollution, stress, lifestyle, poor eating habits... Find out how the Iyashi Dôme was born out of a deep need of detox.



@FANTASTICYOU.MARBELLA



FANTASTIC YOU
— beauty clinic —

+34 603 896 969

C. RAMON ARECES, 29660
MARBELLA, PUERTO BANUS

**SIERRA**

Sierra once lived in poor conditions, in a home where she didn't receive the basic care every animal deserves. As a result, legal procedures had to be carried out before she could be put up for adoption. Thankfully, Sierra is now officially a Triple A dog and is eagerly looking for a new home where she can finally enjoy the life she deserves.

This beautiful girl is friendly with people and loves human interaction. She thoroughly enjoys going for walks, playing, and running in the park with our volunteers and staff. However, due to her past, she can be reactive towards other dogs — something her future family will need to continue working on.

For that reason, Sierra would thrive in a countryside home as the only dog in the family, where she can have plenty of space to walk, run, and live happily with a person or family who truly understands and loves her. Would you be the one to give Sierra her second chance at happiness?

Sierra vivía en una situación precaria, en un hogar donde no recibía los cuidados mínimos y necesarios para tener un animal. Por ello, se iniciaron trámites legales que retrasaron su puesta en adopción. Sin embargo, desde hace un tiempo, Sierra es oficialmente una perra Triple A y busca con ansias un nuevo hogar donde, por fin, tenga la oportunidad de vivir una buena vida.

Esta chica tan guapa es sociable con la gente y disfruta enormemente del trato humano. Le encanta pasear, jugar y correr por el parque con nuestros voluntarios y trabajadores. No obstante, debido a su pasado, es reactiva con otros perros, algo que su nueva familia deberá seguir trabajando.

Por ello, Sierra busca un hogar en el campo, como perra única de la familia, donde tenga espacio para caminar, correr y volver a ser feliz junto a una familia que sepa comprenderla y quererla de verdad.

¿Estarías dispuesto a ser tú quien le dé su segunda oportunidad en la vida?

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

**ITACHI**

Itachi arrived at our shelter in mid-June 2023, after being voluntarily surrendered by his previous owner. He's a large, handsome boy with a gaze that truly captivates you, and he's the very definition of a cat: full of personality. He enjoys being stroked and loves being brushed, but he'll also make it very clear when he's had enough affection — he sets his own boundaries. That doesn't mean he doesn't enjoy your company; he simply likes it on his own terms, without pressure or expectations.

It's important to respect his moments of privacy and his need for consent. Itachi prefers having his own space and isn't particularly fond of being surrounded by other cats, even though he currently lives with several at the shelter. For this reason, we believe the ideal home for him would be with someone experienced in cats with strong personalities — people who understand feline behaviour, respect his independence, and can give him the calm environment he deserves as the only cat in the household.

If you're looking for an independent cat with character and presence, get in touch — Itachi might be the perfect match for you.

Itachi es un gato que llegó a nuestra protectora a mediados de junio de 2023. Fue entregado voluntariamente por su dueña. Itachi es un chico grande y precioso, con una mirada que te atrapa, pero también es la definición exacta de gato: tiene carácter. Puedes acariciarlo y le encanta que lo cepillen, pero también te avisará claramente cuando no quiera más mimos, marcando sus propios límites. Eso no significa que no disfrute de tu compañía, simplemente lo hace sin presiones ni expectativas.

Es importante respetar sus momentos de privacidad y su necesidad de consentimiento. Itachi prefiere tener su propio espacio y no disfruta estando rodeado de otros gatos, aunque actualmente convive con varios en la protectora. Por lo tanto, sería ideal encontrar un hogar con experiencia en gatos de carácter marcado, que saben lo que quieren y cuándo lo quieren, y donde pueda ser el centro de atención sin tener que compartir su espacio con otros felinos.

Si estás buscando un gato independiente y con personalidad, escríbenos.

¿Te atreves a ser su compañero de aventuras para toda la vida?
WWW.TRIPLEAMARBELLA.ORG

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



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 Río 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
Guadalupe

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

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 Congresos
Los Mellizos
Sirocco
Gallery
Panaderia Troyano
Cerrado del Aguila
Max Beach
Bono Beach
Simbad

Small presenters

(30cm presenter for 30 magazines)

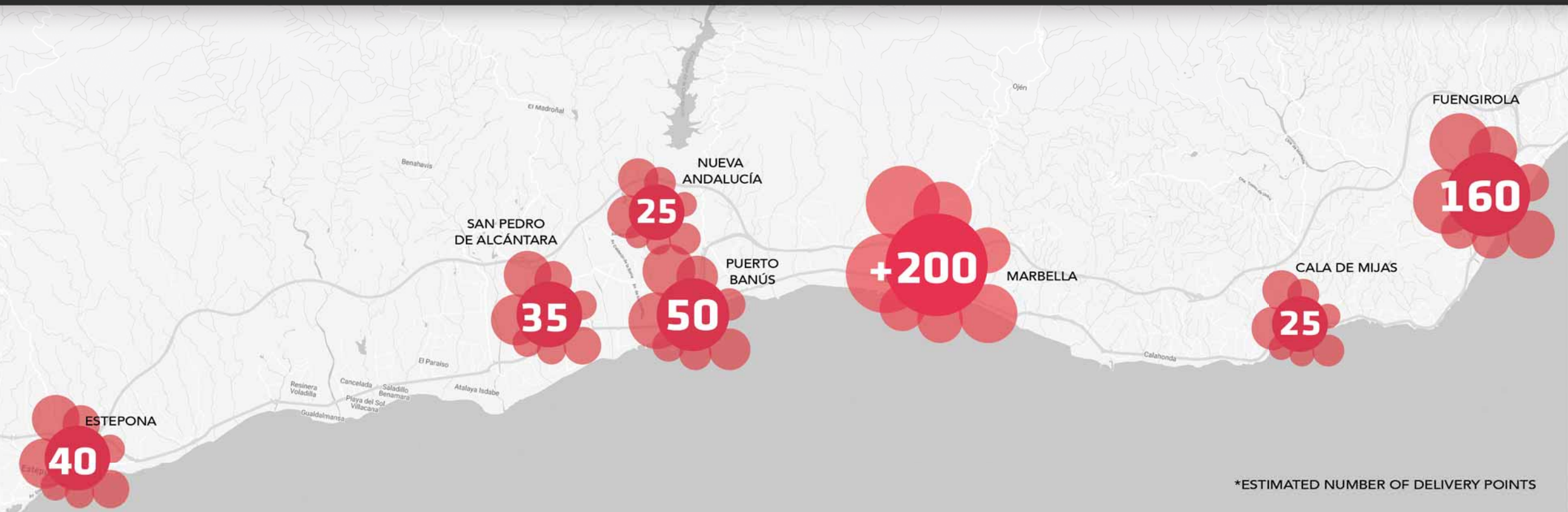
Hotel Benabola
Fat Mamma
La Pappardella
Ambar Restaurante
El Gaucho
News Café
Chow Banus
Leone Banus
Carpaccio
Joys Live
Aretusa
Habana
O'Grady's
Incontro Banus
VüDü
La Pasta
Burger Bar
Tango
Viveri
Crystals Karaoke
Afendi
Asiatic Restaurant
Breathe Life
Miss Raw
Marbella Arena



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 (Sirocco)
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 Paraíso
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
Bazlama
Atico
Eva Estepona
Noyane
Diogo's
Inmobiliaria Elys
Webster & Co.



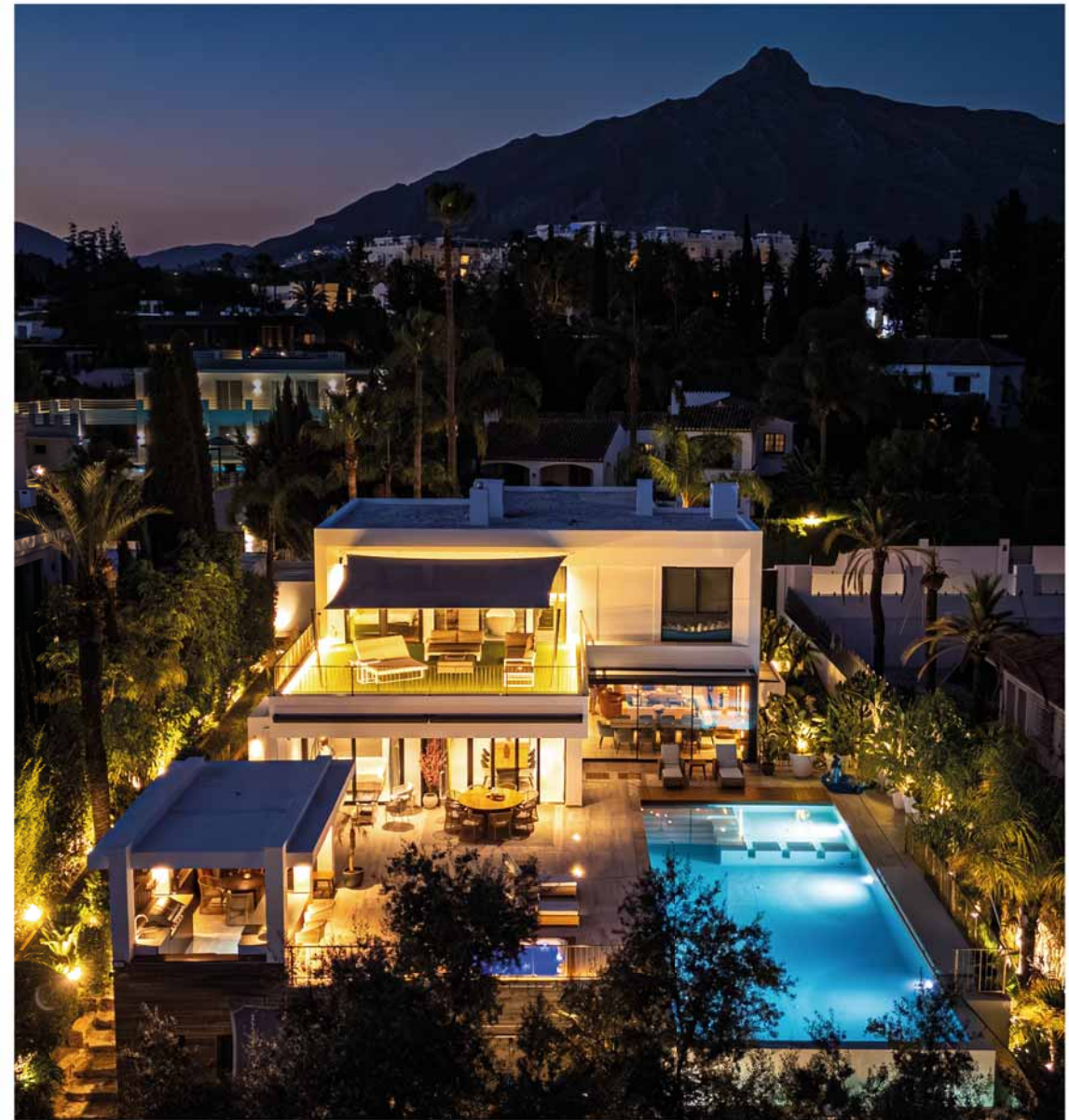
*ESTIMATED NUMBER OF DELIVERY POINTS

Webster & Co

REAL ESTATE

At Webster & Co, we go beyond real estate. Whether you're searching for your dream home or a smart investment, we deliver results with honesty, dedication, and care.

Our clients are at the heart of everything we do. We understand that buying or selling a property is more than a transaction, it's a *life decision*. That's why we take the time to listen, understand your goals, and create a tailored strategy that ensures we achieve for you the best possible outcome.



Villa Bond

Location: Nueva Andalucía

5 bedrooms + 5 bathrooms

Built: 701 sqm

Plot: 1.141 sqm



info@websterandco.com

+34 620 125 600

Avda. Manolete, CC Centro Plaza,
Local 09 y 10, 29660



CELEBRACIONES EN ZONAS COMUNES

La celebración de cumpleaños o eventos en zonas comunes no está citada en la L.P.H. Pero hay una regulación indirecta en su art. 3 de la L.P.H. «cada propietario podrá usar los elementos comunes conforme a su destino, sin perjudicar el interés de la comunidad ni impedir a los demás utilizarlos según su derecho».

Esta disposición otorga legitimidad al uso de zonas compartidas para celebraciones siempre que se cumplan ciertos requisitos y limitaciones. La interpretación de este artículo ha generado jurisprudencia que establece un equilibrio entre el derecho individual de los propietarios y el interés colectivo de la comunidad. Además del citado artículo 3, el artículo 7.2 de la LPH complementa esta regulación al prohibir «desarrollar en el piso, local o resto del inmueble **actividades prohibidas** en los estatutos que resulten dañosas para la finca o que contravengan la convivencia normal».

Por lo tanto, para **celebrar un cumpleaños** en una zona común, los propietarios deben asegurarse de que esta actividad no esté prohibida expresamente en los estatutos comunitarios, no genere daños a las instalaciones y no altere la convivencia normal mediante ruidos excesivos, suciedad u otras molestias. Para realizar legalmente una celebración en un espacio comunitario, existen varios requisitos que deben cumplirse. En primer lugar, es imprescindible verificar que no exista prohibición expresa en los estatutos o en acuerdos de la junta de propietarios. Además, resulta recomendable **notificar previamente al presidente o administrador de la comunidad** sobre la intención de realizar el evento.

Durante la celebración, es obligatorio **no privatizar el espacio común** ni impedir su uso a otros vecinos, salvo que exista un acuerdo específico que permita la reserva exclusiva.

CELEBRATIONS IN COMMON AREAS

The holding of birthdays or events in common areas is not expressly mentioned in the Spanish Horizontal Property Act (L.P.H.). However, there is indirect regulation in Article 3 of the L.P.H.: "each owner may use the common elements in accordance with their purpose, without prejudicing the interests of the community or preventing others from using them according to their rights."

This provision legitimises the use of shared areas for celebrations, provided certain requirements and limitations are met. The interpretation of this article has given rise to case law that seeks to strike a balance between the individual rights of property owners and the collective interests of the community. In addition to Article 3, Article 7.2 of the L.P.H. complements this regulation by prohibiting "activities within the flat, premises or the rest of the property that are forbidden by the statutes, that may be damaging to the building, or that contravene normal coexistence."

Therefore, in order to hold a birthday party in a common area, owners must ensure that such an activity is not expressly forbidden in the community statutes, does not cause damage to the facilities, and does not disturb normal coexistence through excessive noise, dirt, or other nuisances. To legally carry out a celebration in a community space, several requirements must be met. First, it is essential to verify that there is no express prohibition in the statutes or in agreements adopted by the owners' association. In addition, it is advisable to notify the president or the community administrator in advance of the intention to hold the event.

During the celebration, the space must not be privatised or its use denied to other neighbours, unless there is a specific agreement allowing exclusive reservation.

MARBELLA LEGAL

C/ RAMÓN GÓMEZ DE LA SERNA, N°22 - EDIFICIO KING EDWARD, OFICINA 308 MARBELLA (MÁLAGA)
TELF. +34 951 408 269 - INFO@MARBELLALEGALASESORES.COM



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



AERIAL IMAGES

IMÁGENES AÉREAS



CHECK OUR PRICES

**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



THEEVENTS COMPANY



@rockandshooting.studio

WE TRANSFORM YOUR DREAMS INTO EPIC EVENTS.

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



@theeventscompany

Booking@theeventscompany.com | Theeventscompany@gmail.com

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

NIGHT



LIFE



BE TWICE MARION & VALERIA

DJ AND PRODUCER

Who is Be Twice?

Be Twice Music is a DJ and producer duo formed by Marion and Valeria, twin sisters born in Chile and based in Ibiza for more than 15 years.

How did you start in the music world?

We started back in 2013 working in clubs as promoters, dancers, and PRs. We had always been passionate about electronic music, and that passion led us to take lessons with some of the most renowned DJs and producers on the island. After months of practice and dedication, we finally stepped into the booth, and now we're playing in different venues and have even released our first track.

What can you tell us about your work?

A funny anecdote was our debut at an important opening party on the island. We had prepared a warm-up set, but the venue was so packed that we had to improvise and build a much more intense set on the spot. Imagine the nerves of a debut combined with the pressure of a full dancefloor! In the end, it turned out to be a huge success. Today, we focus on delivering high-quality sets — house, minimal, deep, and tech — always adapting to the venue and the crowd."

What projects are you currently working on?

Right now, we are focused on upcoming international gigs. While the Balearic season comes to an end, others are just beginning abroad. We are also working on releasing a new track, and as you know, finding the right sounds takes a lot of research and preparation.

What do you love the most about your profession?

What drives us the most is music as a universal language of joy and peace. Our passion also comes from dance and the connection between movement and well-being.

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

Our days usually include time at the gym, enjoying the beach, and of course, spending time with our dogs and cats.

What do you think about X Magazine?

We love it. For us, X Magazine is a reference of quality and curated style on the Costa del Sol.



be.twice_music

BOOKINGS: marianosomoza@betwicemusic.com



¿Quién es Be Twice?

Be Twice Music es un dúo de DJs productoras compuesto por Marion y Valeria (gemelas), nacidas en Chile y afincadas en Ibiza hace más de 15 años.

¿Cómo empezasteis en el mundo de la música?

Empezamos a trabajar en clubs como promotoras, bailarinas y RRPP en 2013. Siempre nos gustó mucho la música electrónica y así fue como decidimos tomar clases con DJs y productores reconocidos de la isla. Tras muchos meses de clases y práctica, comenzamos y ahora ya estamos tocando en diferentes venues y hemos producido nuestro primer track.

¿Qué nos podéis contar sobre vuestro trabajo?

Una anécdota divertida fue nuestro debut en un opening importante de la isla. Preparamos un set de warm-up porque abríamos la noche, pero la convocatoria fue tal que tuvimos que cambiar de planes y componer un set mucho más intenso. Imaginate los nervios del debut con la presión de la pista llena... ¡fue un éxito! Nosotras ofrecemos sets con música de calidad (house, minimal, deep, tech), siempre adaptándonos al sitio y al público.

¿En qué proyectos trabajáis actualmente?

Actualmente nos concentramos en las próximas fechas en el exterior. Mientras la temporada de Baleares llega a su fin, otras comienzan. Queremos lanzar un nuevo track y para ello hay mucho trabajo de investigación y preparación.

¿Qué es lo que más os apasiona de vuestra profesión?

Lo que más nos mueve es la música como lenguaje universal de alegría y paz, nuestra pasión por la danza y la salud en su movimiento.

¿Cómo es un día en vuestra vida cotidiana cuando no estáis trabajando?

Nuestros días son gimnasio, playa, perros y gatos.

¿Qué opináis de X Magazine?

X Magazine nos encanta, sois un referente de calidad curada en la Costa del Sol.

Xavi Márquez
CEO X Magazine

EL MEJOR CLUB
EN EL CENTRO DE MARBELLA



T A O K

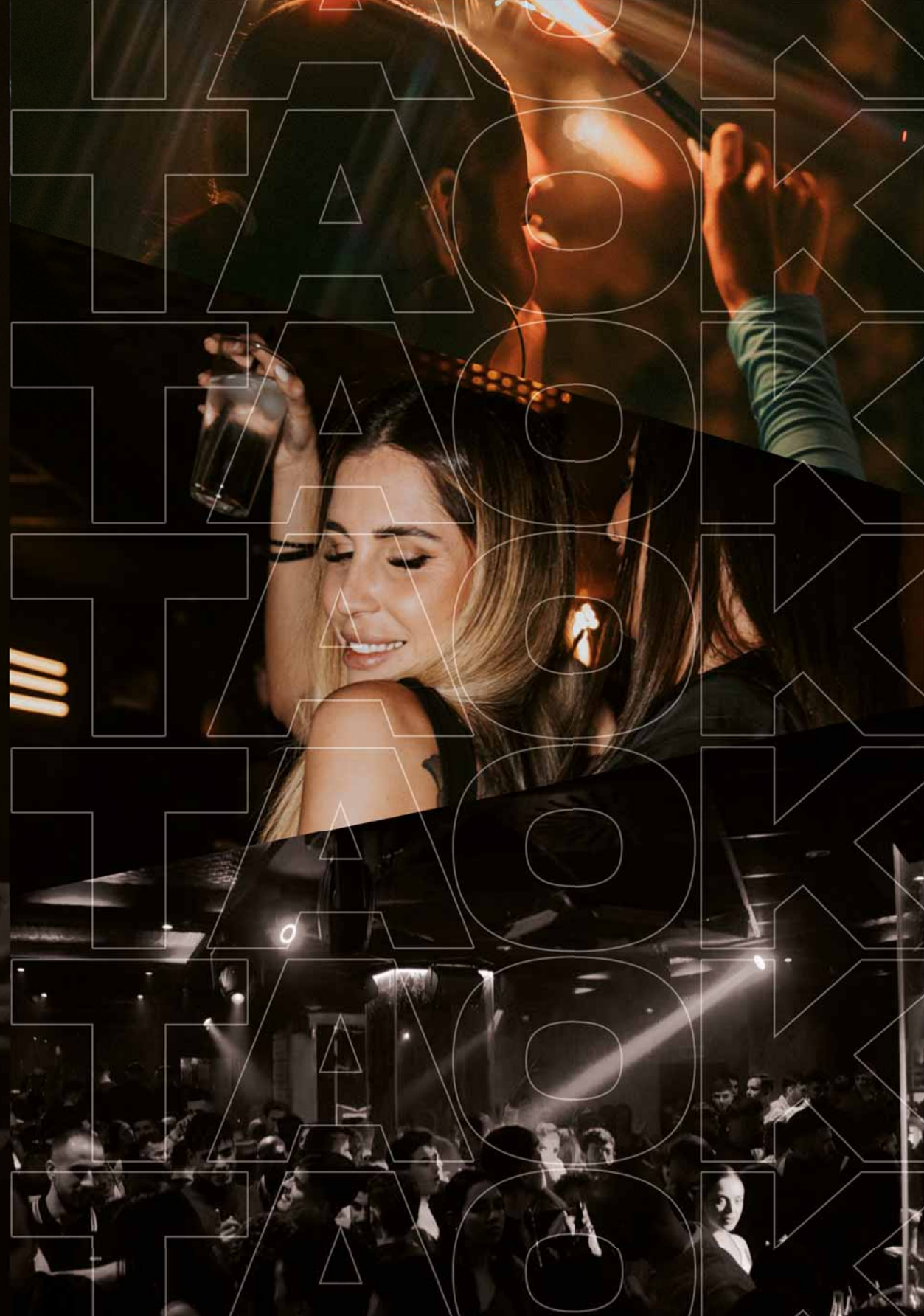


@TAOKMARBELLA

INFORMACION & RESERVAS: +34 656 186 182

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

ABIERTO DE MIÉRCOLES A DOMINGO





LADIES NIGHT



Afternoon Divas is a **WOMEN-ONLY DANCE PARTY** created for those who love music, laughter, and good company — without the late nights.



Born in Tampa, Florida, this early-evening celebration has become a growing community across the US, bringing women together to dance, connect, and unwind — all before 11 PM.



Now, Afternoon Divas is arriving in Marbella, Spain, for its very first European edition.

Dress up or don't — come as you are. Bring your friends, meet new ones, and just have fun.

Because at Afternoon Divas, it's not about how you look — it's about how you feel.



Crystal's

PUERTO BANUS

PREMIUM KARAOKE

INSTAGRAM

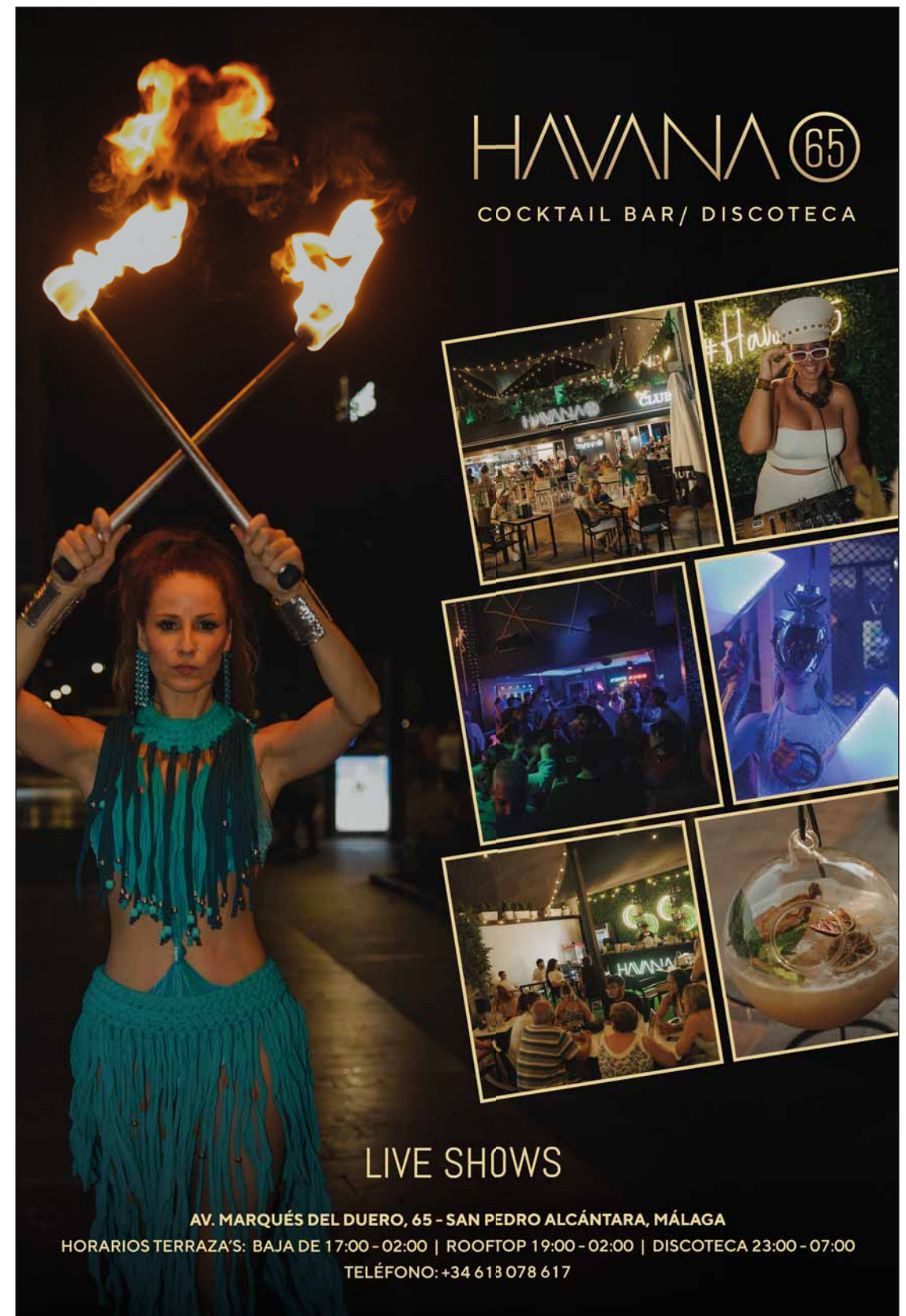


CRYSTALKARAOKEHARBELLA

CELEBRATE
YOUR COMPANY DINNER
WITH US

GOOGLE MAPS







GRUPO MOSH



MARIANO ESPINOSA

PROFESSIONAL SINGER AT MOTEL IN GRUPO MOSH

Who is Mariano Espinosa Martínez?

My name is Mariano Espinosa Martínez. I'm 28 years old, Cuban, and a professional singer, trained as an opera performer at the Amadeo Roldán Conservatory in Havana, Cuba.

From a very young age, I felt a deep passion for the performing arts, and throughout my career I've had the opportunity to take part in a wide range of projects: from being a soloist with the Benny Moré Jazz Band of Havana and one of the lead singers at the iconic Cabaret Parisien at the Hotel Nacional de Cuba, to performing lead roles in the musicals **La Cage aux Folles** and **Grease**.

I have also worked as a lead vocalist for an international cruise company — an experience that greatly enriched me both professionally and personally.

I am currently part of the cast of the new **Motel Particulier** by Grupo Mosh in Marbella, an ambitious and contemporary artistic project that has marked the beginning of a new chapter for me here in Spain.

I consider myself a person deeply committed to my vocation, grounded, and always open to learning.

Although art is at the centre of my life, my family remains my greatest motivation. My mother has always been a model of strength and dedication; her support has been vital in every step of my professional journey.

How did you start in the world of music?

It all began in my childhood in Cuba. From an early age, I felt a natural connection with music and singing.

I joined the Amadeo Roldán Conservatory, where I trained as an opera singer. There, I had the honour of studying under Jorge Luis Borrego Pacheco — teacher, mentor, and founding member of the Cuban National Opera. He played a crucial role in my development, teaching me not only vocal technique but also values that continue to guide me today.

Over time, I broadened my repertoire and explored other genres and styles, which has allowed me to become a versatile performer with a broader artistic vision.

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

Working with Grupo Mosh has opened the door for me to continue my artistic career in Spain.

I began by performing in the final show of the former **Motel Particulier**, and I am now part of the new cast of the current **Motel Particulier** — an innovative production that blends live music, staging, visual art, and fine gastronomy.

This stage in my career is allowing me to consolidate myself professionally while continuing to learn from the artistic direction and my talented colleagues.

What projects are you currently working on?

At the moment, my main focus is the new **Motel Particulier** show, which marked my professional debut in Spain.

At the same time, I am preparing for new auditions, with the aim of joining future musical theatre or stage productions both in Spain and across Europe. I'm always looking for new ways to grow as an artist and embrace challenges that allow me to evolve and expand my professional horizons.



What do you love most about your profession?

Among the many passions that come with my profession, the most important to me are the connections.

Firstly, the connection with music — it allows me to fly without wings, to embark on a journey into imagination and deliver a message from artist to audience in a moving, honest, and relatable way.

And then, the connection with the audience itself. I believe it's essential to ensure that people truly feel and value your work on stage with respect, admiration, and shared emotion. To take them to a state of catharsis, to break the fourth wall if necessary, and to end with the curtain falling to well-deserved applause.

Commitment to art is, without doubt, what drives those of us who have the privilege of possessing a talent and the opportunity to develop it.

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

When I'm not performing, I try to maintain a balanced routine alongside my partner, with whom I live in Marbella.

My family lives in Florida, and although distance keeps us apart, our bond remains very strong — we stay in touch every day.

I like to take care of both my body and my voice, so I train regularly and use my free time to study repertoire or prepare new projects. I also love travelling and discovering other cultures; I believe that everything you experience offstage enriches how you interpret and communicate as an artist.

What do you think of X Magazine?

To me, **X Magazine** is a very valuable platform for the Costa del Sol. It brings people closer to the region's culture and lifestyle while also giving visibility to the projects and individuals behind them.

It's a publication that champions creativity, identity, and talent — and it's truly an honour to be part of this edition.

Thank you for opening a space for art and for doing so with a close, authentic, and distinctive perspective.

Xavi Márquez
CEO X Magazine

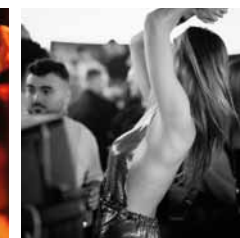


¡FERIA DE OJÉN 2025!





MARBELLA





MARBELLA













MARBELLA
△ R E N △

ONE VENUE, A THOUSAND EXPERIENCES

Christmas Party

This Christmas gather round the table
With our group menus

All designed to create special moments
with colleagues, family and friends

Book Now



CIBO
TRATTORIA

KOI
MADE IN ASIA

LEONE
BRASSERIE


NOMAD

MAX
BEACH