



MAGAZINE

AGENCY

N° 159 | YEAR XIII NOVEMBER'25

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Desde 2005

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

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

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

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



ZERO ENERGY CONSUMPTION

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

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

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



CORK OAK MANSION

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WHAT IS

A SET OF PROCESSES
AIMED AT IMPROVING
WEBSITE RANKING IN
SEARCH ENGINES
(GOOGLE, YAHOO!, ETC.)

CONJUNTO
DE PROCESOS
DIRIGIDOS A MEJORAR
EL POSICIONAMIENTO
DE LAS WEBS
EN LOS MOTORES
DE BÚSQUEDA
(GOOGLE, YAHOO!...)

WHY

TO ATTRACT MORE
ORGANIC SEARCH
TRAFFIC TO YOUR
WEBSITE

PARA CONSEGUIR MÁS
TRÁFICO DE BÚSQUEDA
ORGÁNICO A TU WEB

HOW

BY SATISFYING USERS'
SEARCH NEEDS (IN
TERMS OF RELEVANCE,
CONTENT QUALITY, AND
USER EXPERIENCE)

SATISFACIENDO LAS
NECESIDADES DE
BÚSQUEDA DE LOS
USUARIOS
(EN TÉRMINOS DE
RELEVANCIA, CALIDAD
DE CONTENIDO Y
EXPERIENCIA DE
USUARIO)



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EL CRECIMIENTO DIGITAL
DE TU EMPRESA.**

KATIA GERTNER



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MAGAZINE

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GASTRO



NOMY



MAX BEACH

Playa Max Beach, Carr. de Cadiz, Km 198, 29649 Urb. Riviera Sol, Málaga
Teléfono: 952 93 08 58

Dear readers,

This month we invite you to discover Max Beach, a seaside haven on the Costa del Sol where good taste, sea breeze and Mediterranean flavours come together. From ultra-fresh sushi to chicken skewers, prawn pil-pil linguini, black cod or tuna tiradito, every bite reflects elegance and a genuine zest for life.

Its relaxed atmosphere and stunning sea views turn every meal into a moment to savour with friends or a loved one.

A must-visit for those who enjoy the sea, quality cuisine and great company. Don't miss it!

Estimados lectores,

Este mes os invitamos a descubrir Max Beach, un refugio junto al mar en la Costa del Sol donde el buen gusto, la brisa marina y los sabores mediterráneos se dan cita. Desde fresquísimo sushi hasta la brocheta de pollo, el linguini al pil pil de gambas, el bacalao negro o el tiradito de atún, cada bocado transmite elegancia y alegría de vivir.

Su ambiente relajado con vistas al mar convierte cada comida en un momento para saborear con amigos o pareja.

Una parada obligatoria para los amantes del mar, la cocina de calidad y la buena compañía. ¡No dejéis de visitarlo!

Xavi Márquez
CEO X Magazine



ENSALADA SANTORINI
SANTORINI SALAD



BROCHETAS DE POLLO JERK
JERK CHICKEN SKEWERS



MAX MEZZE PARA COMPARTIR
MAX MEZZE TO SHARE



TIRADITO DE ATÚN
TUNA TIRADITO



ROLLOS DE MAKI 8 PIEZAS
MAKI ROLLS 8 PIECES



ROLLO DE ATÚN PICANTE
SPICY TUNA MAKI ROLL



COSTILLA CON HUESO (PARA COMPARTIR)
BONE-IN RIB EYE (TO SHARE)



LINGUINI PIL PIL DE GAMBAS
SHRIMP PIL PIL LINGUINE



BACALAO NEGRO AL MISO
BLACK MISO COD



TARTA DE QUESO AL HORNO CON MARACUYÁ
ASSION FRUIT BAKED CHEESECAKE



TARTA DE TRES CHOCOLATES
TRES CHOCOLATES CAKE

WELCOME 2026

WELCOME

Smoked Gillardeau N°5 oyster with jalapeño gazpacho.
Scallop tartare, Thai granita and yuzu caviar.
Lobster brioche.
Wagyu tartare with miso-cured yolk.

STARTER

Charcoal-grilled red carabinero prawn with gratinated kimchi hollandaise.

SECOND COURSE

Foie ravioli with boletus sauce

MAIN COURSE

CHOOSE ONE

Grilled filet mignon with black truffle demi-glace and potato millefeuille.

Wild turbot with smoked butter and citrus emulsion.

DESSERT

Chocolate "embers", cocoa ash and smoke.

Wine pairing

White Cloe Chardonnay | D.O. Sierras de Málaga

Red La Emperatriz Gran Vino | D.O.Ca. Rioja

Champagne Jean Damaging Millésime | A.O.C. Champagne

Menu price: **€335** per person.

Includes cocktails and open bar until 03:00 a.m.

We offer a wine cellar and premium drinks upgrade.

For special menus (vegan, allergies or intolerances) and children's menu, please contact our team so we can personalise your experience.

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By New Years Eve

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SPECIAL DINNER MENU

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SPECIAL
LUNCH MENU



25.12

OH FIS TMAS DAY

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TANGO

PRIVÉE

TANGO

GROUP MENU 2025

MENU

STARTER TO CHOOSE

Argentinian Spicy Sausage
Warm goat cheese salad
Argentinian meat pie

MAIN COURSE TO CHOOSE

Argentinian entrecot
Grilled Salmon with grilled vegetables
Grilled Chicken

SIDE DISH TO CHOOSE

French fries or Baked Potatoes

DESSERT TO CHOOSE

Crepe with caramel sauce
Lemon sorbet with cava
Ice Cream

DRINKS

For every 3 guests:
1 bottle of house wine (rosé, white or red)
3 bottles of water (still or sparkling)
Wine may be substituted with beer

PRICE 65€
per person

MENU

STARTER TO CHOOSE

Beef Carpaccio
Prawns with vegetables in tempura
Argentinian entrecote tartar

MAIN COURSE TO CHOOSE

Wagyu ribeye 300gr.
Argentine ribeye 500gr.
Argus Entrecote 300gr.

SIDE DISH TO CHOOSE

French fries, Baked Potatoes
or Smashed potatoes

DESSERT TO CHOOSE

Cheesecake with forest fruits
Flan with dulce de leche
Chocolate lava cake with dulce de leche
Lemon sorbet with cava

DRINKS

For every 3 guests:
1 bottle of house wine (rosé, white or red)
3 bottles of water (still or sparkling)
Wine may be substituted with beer
1 cocktail per person

PRICE 130€
per person

- ASK US FOR MORE GROUP AND CHRISTMAS MENU -

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NOMAD

MAX
BEACH

31/12

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TRATTORIA

19:00

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ARRIVEDERCI
TO 2025 THE
ITALIAN WAY**

BOOK NOW



Live music by Peet Rothwell

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22.12 - LUNCH WITH SANTA
24.12 - CHRISTMAS IN VEGAS
25.12 - CHRISTMAS DAY
31.12 - MAXQUERADE

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MIJAS

MORE INFO





Infórmate de nuestros Menús de Navidad

¡...Lo tenemos **todo** preparado
en **Los Mellizos Marbella**!



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RESTAURANTE
LOS MELLIZOS MARBELLA
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ANTONIO VELASCO

HEAD WAITER LOS MELLIZOS

Who is Antonio Velasco?

I'm from Córdoba, living in Marbella since I was 15 years old, and completely in love with the Costa del Sol. I've always enjoyed learning and working hard every day to bring out the best in myself. I love gastronomy and hospitality, and one of my main mottos is to share my experiences with my colleagues, learn from them, and strengthen the team.

How did you start in the world of gastronomy?

It happened by chance and because I wanted to change my work path a bit. In 2015, when this restaurant (Los Mellizos) began its journey here in Marbella, I started with them. From the very first day, without knowing anything about hospitality, I told myself: "I can do new things here and learn a lot." And I wasn't wrong; today I'm still learning and working hard so that everything turns out well.

What can you tell us about your job?

Los Mellizos are very well known along the Málaga coast. They are a dedicated family with clear ideas, always offering the best fish on the Costa del Sol. Our motto is for guests to leave satisfied and feel at home.

What projects are you currently working on?

I'm currently working as the head waiter, and together with my kitchen and front-of-house team, we are working to ensure that the product we handle — one of the best on the Coast — reaches the table as it deserves. We try to adapt to new generations and keep learning so that, in the future, the group continues giving its best, just as it has until now.

What do you love most about your profession?

Everything. Arriving early in the morning, seeing the fresh product that comes in each day, organising the dining room and terrace so that everything is perfect for opening... And when we begin service, watching all my colleagues work with such dedication. Then feeling the client's satisfaction when they say: "Velasco, save us a table for tomorrow." I think that's the most rewarding part.

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

I try to disconnect with simple things: spending time with my partner, playing padel, going hiking, and trying to rest and switch off as much as possible. One of the things I enjoy most — and that helps me disconnect — is cooking for myself.

*What do you think of X Magazine?

I love it. It's very useful for staying up to date with what's happening in the city, with incredible photos and images showing real life. For me, it's essential for those of us who want to discover new places here in Marbella.



¿Quién es Antonio Velasco?

Cordobés, afincado en Marbella desde los 15 años y muy enamorado de la Costa del Sol. Siempre me han gustado el aprendizaje y la lucha diaria por conseguir lo mejor de mí mismo. Me encanta la gastronomía y la restauración, y uno de mis principales lemas es compartir mis experiencias con mis compañeros, aprender de ellos y fortalecer al equipo.

¿Cómo empezaste en el mundo de la gastronomía?

Fue por casualidad y por querer cambiar un poco de etapa laboral. En 2015, cuando este restaurante (Los Mellizos) comenzó su trayectoria aquí en Marbella, yo empecé con ellos. Desde el primer día, sin saber nada de hostelería, me dije a mí mismo: "Aquí puedo hacer cosas nuevas y aprender muchísimo". Y no me equivoqué: a día de hoy sigo aprendiendo y trabajando para que todo salga bien.

¿Qué nos puedes contar sobre tu trabajo?

Los Mellizos son muy conocidos en la costa malagueña: una familia constante, con las ideas muy claras y que siempre ofrece al cliente el mejor pescado de la Costa del Sol. Nuestro lema es que el cliente se vaya satisfecho y se sienta como en casa.

¿En qué proyectos trabajas actualmente?

Actualmente trabajo como jefe de sala y estamos trabajando, junto a mi equipo de cocina y sala, para que el producto que manejamos —que es de los mejores de la Costa— llegue a la mesa como se merece. Intentamos adaptarnos a las nuevas generaciones y seguir aprendiendo para que, en el futuro, este grupo siga dando lo mejor de sí, como hasta ahora.

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

Todo. Llegar por la mañana temprano, ver el producto fresco que llega cada día, organizar sala y terraza para que todo esté perfecto en la apertura... Y, cuando empezamos, ver a todos mis compañeros trabajar con tanta constancia. Después, sentir que el cliente está contento y que ese mismo día te dice: "Velasco, mañana guárdanos una mesita". Creo que eso es lo que más reconforta.

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

Intento desconectar con cosas sencillas: disfrutar con mi pareja, jugar al pádel, hacer senderismo e intentar descansar y desconectar todo lo posible. Una de las cosas que más disfruto y que más me ayuda a desconectar es cocinar para mí.

¿Qué opinas de la revista X Magazine?

Me encanta. Es muy útil para estar al día de lo que pasa en la ciudad, con fotos e imágenes increíbles y escenas de pura realidad. Para mí es esencial para quienes queremos descubrir nuevos lugares aquí en Marbella.

Xavi Márquez
CEO X Magazine



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**Corporate Lunches
and Dinners 2025**

MENU II

ENTRANTES
a compartir cada 4 personas

Tomate de campo con cebolla dulce
y caballa Barbate
Embutidos ibéricos y queso Manchego
Gamba blanca cocida de Huelva
Fritura de pescado
(rosada, cazón, jibia, calamares, acedías)

PINCIPAL

Entrecote lomo bajo de ternera
(300g-350g) con salsa a la pimienta,
fritas caseras y pimientos
O
Lubina grill con salsa champagne
y patatas panadera
O
Arroz caldoso con marisco
(Chirlas, mejillones, rosada, gambas,
langostinos y cigalas)

POSTRE
Surtido postres caseros

BEBIDA
Refrescos y Agua
Cerveza copa gourmet Victoria 350cl,
Vinos blancos, casa de nuestra bodega
Vinos tintos, casa de nuestra bodega

MENU I

ENTRANTES
a compartir cada 4 personas

Surtido de Croquetas Caseras
Boquerones al Limón
Ensaladilla Rusa
Brioche de carrillera al vino tinto

PINCIPAL

Arroz caldoso mixto
(pollo, chirlas, pescado & langostinos)
O
Secreto ibérico marinado con miso,
parmentier de patatas y cherrys asados
O
Pez espada a la plancha
con verduras salteadas patatas baby

POSTRE
Surtido postres caseros

BEBIDA
Refrescos y Agua
Cerveza copa gourmet Victoria 350cl,
Vinos blancos, casa de nuestra bodega
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MENÚ CAMALEON

Copa de Cava de bienvenida

3 ENTRANTES

1 plato para cada 4 pers.

ENSALADILLA RUSA
con Melva canutera

CROQUETAS DE JAMÓN
con crema de parmesano

GAMBÓN AL HORNO
con mantequilla citrica de hierbas

PLATO PRINCIPAL

A elegir entre

SOLOMILLO GRILL DE CERDO
con puré trufado y salsa de hongos

CHURRASCO DE POLLO
con pimientos del padrón y patatas fritas naturales

LINGOTE DE SALMÓN TERIYAKI
con salteado de arroz y verduras salteadas al wok

POSTRES

A compartir

SURTIDO DE POSTRES CASEROS
Tarta de queso, tierra de brownie
& helado de vainilla

CHOOSE YOUR PRICE
based in drinks

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MENÚ ANGUS

Copa de Cava de bienvenida

4 ENTRANTES

1 plato para cada 4 pers.

ENSALADA DE BURRATA
con tomate, pesto de albahaca & aceitunas negras

CARPACCIO DE TERNERA
aceite de romero, parmesano, rúcula y anacardos

GAMBÓN AL HORNO
con mantequilla maitre d'hotel

CROQUETAS DE MARISCO
con salsa kimchi

PLATO PINCIPAL

A elegir

ENTRECOTTE ANGUS (300GR.)
con patatas fritas naturales & pimientos del padrón

LOMO DE BACALAO CONFITADO
con parmentier, verduritas y toke alioli y miel

POSTRE

TARTA DE QUESO LOTUS
CASERA CAMALEÓN

CHOOSE YOUR PRICE
based in drinks

45€

3 DRINKS INCLUDED
Soft Drinks, Beer and Wine

48,80€

OPEN BAR
Soft Drinks, Beer and Wine



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X MAGAZINE

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TAPEO SELECTO
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MARBELLA CENTRO




MARBELLA - CENTRO
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TEL: 952 82 93 21



INGREDIENTS

260gr flour
150gr butter
100gr brown sugar
5gr sodium bicarbonate
1tsp cinnamon powder
1tsp ginger powder
1 egg

For decoration (optional):
1 egg white
100gr powdered sugar
Juice of ½ lemon
Chocolate coating
Food colouring

INGREDIENTES

260 gr de harina
150 gr de mantequilla
100 gr de azúcar moreno
5 gramos de bicarbonato
1 cuchar. de canela en polvo
1 cuchar. de jengibre en polvo
1 huevo

Para decorar (opcional):
1 clara de huevo
100 gr azúcar glas
Zumo de medio limón
Chocolate de cobertura
Colorante alimentario

GINGER AND CINNAMON COOKIES

Directions

Sieve the flour in a bowl and mix with the brown sugar, sodium bicarbonate, cinnamon, ginger, and a pinch of salt. Beat the egg and add to the mix. Then, lightly warm the butter and add it, then mix until obtaining an even consistency. Sprinkle some flour on a flat surface and place the dough on top, then stretch it with a rolling pin until it's approximately half a centimetre thick.

Cut the dough with Christmas-themed cookie cutters and place the pieces on a oven paper-covered baking tray. Place in the oven, which has been preheated, for 15-20 minutes at 180°C, until browned. Remove from the oven and leave to cool down before serving.

Melt the chocolate in bain-marie, stirring constantly.

Once the cookies have cooled down, decorate them with the chocolate and the icing.



GALLETAS DE JENGIBRE Y CANELA

Preparación

En un bol mezcla la harina tamizada, el azúcar moreno, el bicarbonato, la canela, el jengibre y una pizca de sal. Bate el huevo y añádelo a la mezcla.

Después, agrega la mantequilla a punto de pomada y mezcla hasta tener una masa homogénea. Espolvorea un poco de harina en una superficie lisa y coloca la masa encima. Estírala con un rodillo hasta tener medio centímetro de espesor.

Corta la masa con moldes con motivos navideños y colócalos sobre una bandeja forrada con papel de horno. Introduce en el horno precalentado a 180°C durante 15-20 minutos, hasta que estén doradas. Retíralas del horno y deja enfriar antes de servir.

Cuando las galletas estén frías, decora con el chocolate y el glaseado.

MENÚ DIARIO Y ESPECIALIDADES EL FIN DE SEMANA



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Traditional home-cooked food



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A GIFT THAT CELEBRATES MÁLAGA

Casa Pablo Vinos y Licores presents an exclusive wooden case with two exceptional wines proudly made in Málaga — a tribute to local terroir and craftsmanship.



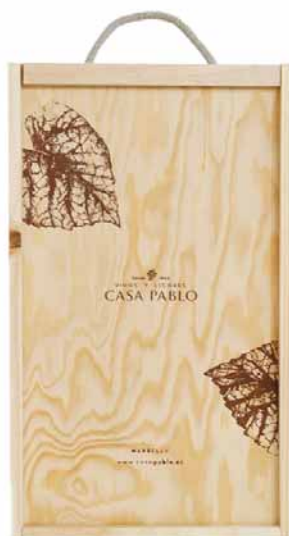
La Raspa Tinto

Grape variety:
Syrah & Romé
DO: Sierras de Málaga
Tasting notes: Fresh red fruit, floral hints, and a silky texture that reflects the Mediterranean spirit of Axarquía.



Descalzos Viejos DV+

Grape variety:
Syrah & Petit Verdot
DO: Ronda
Tasting notes: Intense and elegant, with aromas of ripe plum, cocoa, and balsamic notes, aged 12 months in French oak barrels.



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WHAT NOBODY TELLS YOU ABOUT 'DETOX'

December always comes with lights, long meals and toasts — and almost at the same time, with the idea that the body will need to be 'cleansed' afterwards. Detox plans reappear every year as if they were essential after a heavy meal. But before assuming that the body needs a reset, it's worth looking at the evidence.

Detoxing didn't start with green smoothies. From classical Greece to Ayurvedic medicine, people used short fasts, herbal remedies or steam baths as rituals of wellbeing. Nothing to do with losing weight in three days. That historical foundation eventually turned into a business that promises to eliminate toxins — without ever specifying which ones, or how. The truth is, science doesn't support those claims: very low-calorie, low-protein diets tend to raise cortisol, increase hunger and promote the rebound effect.

The reality is simpler: the body already detoxifies itself, if we let it do its job. The liver, kidneys, lungs, skin and intestines carry out this task every day. The challenge comes when, at Christmas, we push them harder — with alcohol, fatty meats, sweets, shorter nights of sleep and overly aggressive cooking methods. We don't need to compensate with restrictions, but rather support the organs that are already doing the work.

What actually works, according to evidence:

- Vitamins B6, B9 and B12: Essential for metabolising toxins and fats. Found in leafy greens, legumes, whole grains, eggs and fish.

- Sulphur amino acids: Garlic, onion, chicken, fish and eggs provide cysteine and methionine, needed to produce glutathione — the antioxidant that neutralises alcohol and waste.

- Antioxidants: Berries, pomegranate, green tea, pure cocoa and turmeric help reduce oxidative stress after heavier meals.

- Cruciferous vegetables: Broccoli, cauliflower, cabbage and bimi activate key enzymes that remove reactive substances.

- Fibre and complex carbohydrates: Support waste elimination and help stabilise blood glucose, reducing sugar cravings.

- Omega-3, zinc, selenium and magnesium: Reduce inflammation and support liver function. Good sources include sardines, salmon, nuts and eggs.

And something especially relevant during the festive season: avoid charring your food. When meat or fish is burned, heterocyclic amines and benzopyrenes form — compounds that the liver must neutralise. Cooking in the oven, steaming or slow stews — and marinating with lemon, garlic or herbs — significantly reduces that load.

How to prepare for December without obsessing

- Make half of your plate vegetables: fibre + antioxidants = lighter digestion.

- Eat complete meals (complex carbs + protein + healthy fats): they prevent you from arriving hungry to dessert.

- Stay hydrated with broths and herbal teas: your kidneys also detoxify.

- Choose gentle cooking methods and use marinades.

- Don't use fasting to 'compensate': it raises metabolic stress and appetite.

- Sleep more and better: most liver detoxification happens at night.

Health isn't determined by one meal, or even a single festive day — it's built in the days in between. You don't need a detox. And in the midst of it all, remember to enjoy — without fear.

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Tel: 638 180 322

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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
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C/ Purísimo Corazón de María
Tel: 952 883 061

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San Pedro de Alcantara
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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

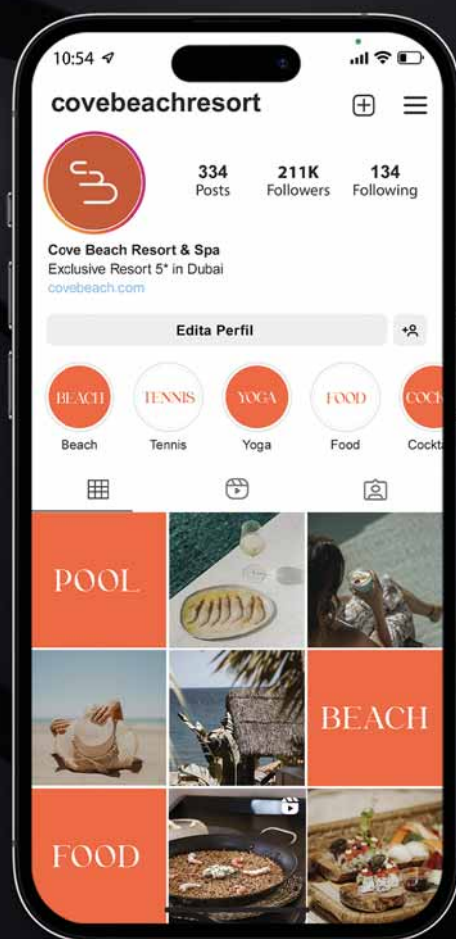
We record your events and edit the final product to immortalise your best memories.

MERCHANDISING

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

GRAPHIC DESIGN

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



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	3 MONTHS (monthly payment)	6 MONTHS (monthly payment)	12 MONTHS (monthly payment)	3 MONTHS (monthly payment)	6 MONTHS (monthly payment)	12 MONTHS (monthly payment)
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Pages 2+3	625€	585€	545€	720€	690€	660€
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EDITION OF THE ADVERTISEMENT IN PRINTED AND DIGITAL MAGAZINE. PHOTOGRAPHY OF THE PREMISES AND DESIGN OF THE ADVERTISEMENT.

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STRATEGY: WHERE SHOULD I DIRECT MY LOB?

When your rivals are at the net readying the definition of the point, consider the lob to push them away from the net. Don't choose to quickly to pass the ball back to your rivals, or else you'll miss more hits than usual.

That said, it's important to choose the right direction to hit your lob:

- Direct your lob diagonally if you need some error margin, as it offers more space to land the ball within the limits. Be careful not to play too diagonally, as you will be giving more angle to your rivals.

- Direct your lob parallelly when you're in good control, because you have less space here to ensure the hit, but at the same time, you can generate a more pronounced rebound against the backwall, hitting your rivals with a 'second attack'.

- Hit a neutral lob when you're uncertain of the available space. The main advantage is that you force your rivals to hit back in a straight direction (thus easier to counterattack).

- What's the ideal lob? Always look for higher backhands of the players that are at the net. This way they'll never manage to be able to counterattack comfortably.

TÁCTICA: ¿HACIA DÓNDE DEBO DIRIGIR EL GLOBO?

Cuando tus rivales estén en la red preparando la definición del punto, piensa en usar el globo como un golpe para alejarlos de la red. No pienses directamente en "pasar" a tus rivales, ya que de lo contrario, fallarás más golpes de lo normal.

Ahora bien, es importante elegir la dirección adecuada de estos:

- Usa el globo en cruzado cuando busques margen de error, ya que la diagonal ofrece más espacio para asegurar que tu golpe entre dentro de los límites. Cuidado con jugar demasiado cruzado ya que por lo contrario, ofrecerás más ángulos a tus rivales.

- Usa el globo en paralelo cuando

ejecutes un golpe muy controlado, ya que hay menos espacio para asegurar el tiro pero al mismo tiempo, puedes generar un rebote más pronunciado en la pared de fondo, ofreciendo un "segundo ataque" a tus rivales.

- Usa el globo neutro cuando no tengas muy claro los espacios disponibles. La principal ventaja es que obligas a tus rivales a ejecutar golpes más rectos (y por consecuencia más fáciles de devolver)

- El globo ideal? Busca siempre el revés alto de los jugadores de red. De esta manera nunca podrán rematar de manera cómoda.



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GRUPO MOSH



JUANA RODRÍGUEZ

ACCOUNTING DEPARTMENT AT GRUPO MOSH

Who is Juana Rodríguez?

I am a proactive person who is passionate about my work in administration, with almost 30 years of experience. I consider myself very responsible, organised and detail-oriented. I like everything to add up and for all data to be precise. My career has taught me to work efficiently and to meet the required deadlines.

How did you begin in the world of business management?

After completing my degree in Business Studies at the University of Málaga, I started working in a small bridal workshop. Later, I moved into the construction sector, specifically in the electrical area. I have had long-standing working relationships with the companies I've worked for, which has allowed me to build solid bonds with colleagues and employers over many years.

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

Although I have only been here a few months, I've already had the chance to meet my new colleagues and familiarise myself with my tasks and responsibilities.

It's a sector I had never worked in before, so it's a great opportunity to learn and grow. It's a dynamic environment with young people and very diverse departments that need to coordinate to ensure everything runs as smoothly as possible.

The group offers a wide variety of venues to enjoy with family, friends or as a couple. These are exclusive and sophisticated spaces where you can experience gastronomy, beach clubs or musical shows.

Current projects

As I have only been in the company for a short time, I have been involved in the opening of the new Aresbank building in Marbella. I knew the building many years ago when it was still a bank, and now, after a major renovation, it has become a restaurant and private club called Motel Particulier. It has been exciting to see how such an iconic building in Marbella has been rescued from abandonment and turned into an exclusive place of entertainment for the city and for those who visit us throughout the year.

What do you enjoy most about your profession?

I love working in a profession that is essential for a company's success. I am passionate about accuracy and attention to detail in the data we prepare, which is crucial for decision-making in any business — and even in personal life.



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

As a working mother, when I'm not at work, I try to make plans with my children. We really enjoy travelling and taking weekend trips related to nature or discovering new cities.

After a long working week, I really enjoy cooking and spending long afternoons at the table with friends and family. I like to make the most of the day without rushing, in a relaxed way.

What do you think of X Magazine?

I think it's a very interesting magazine to keep up to date with entertainment, gastronomy and events on the Costa del Sol. It has excellent quality and its photographs are fantastic.

Xavi Márquez
CEO X Magazine



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**JULIETA**

Nuestra dulce Julieta fue rescatada de la calle por una de nuestras voluntarias. Su experiencia viviendo en la calle la ha hecho un poco desconfiada e insegura al principio, pero pronto muestra su lado más cariñoso y sociable, por lo que pensamos que probablemente haya vivido antes en una casa.

Debido a su carácter más reservado, buscamos para ella una familia con algo de experiencia en perros sensibles, que pueda ayudarla a construir unas bases estables y acompañarla en su proceso de adaptación, trabajando poco a poco sus inseguridades.

Julieta es una perra cariñosa, sociable con otros perros y muy juguetona. Será una compañera maravillosa para aquella familia que sepa guiarla y acompañarla, y ella, a cambio, les colmará de cariño, besos y lealtad.

Our sweet Julieta was rescued from the streets by one of our volunteers. Her time living outside has made her a little cautious and insecure at first, but she soon reveals her loving and sociable side — which makes us think she may have lived in a home before.

Because of her more reserved nature, we're looking for a family with some experience with sensitive dogs — people who can help her build stable foundations and gently guide her as she gains confidence and continues to overcome her insecurities.

Julieta is affectionate, playful, and friendly with other dogs. She'll be a wonderful companion for a family that knows how to support her, and in return, she'll shower them with love, kisses, and loyalty.

¿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!
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**FÍGARO**

Fígaro es un encantador gatito que llegó a Triple A junto a sus hermanos, quienes desde pequeños conocieron la vida en la calle. Tiene una personalidad alegre y cercana: en cuanto te ve, se acerca para llamar tu atención y pedirte compañía.

Le encantan las caricias, los juegos y estar cerca de las personas, siempre buscando compartir tiempo y afecto. Crece rodeado de otros gatitos, por lo que es sociable y se relaciona muy bien con ellos.

Fígaro es un compañero ideal para un hogar donde se valore la ternura, la interacción y la vida en familia. Por su edad, sería estupendo que pudiera ser adoptado junto a uno de sus hermanos, ya que la compañía felina lo ayuda a crecer seguro y feliz, aunque no es un requisito indispensable.

Fígaro is a charming young cat who came to Triple A with his siblings, all of whom experienced street life from a young age. He has a cheerful and affectionate personality: as soon as he sees you, he'll come over to get your attention and ask for company.

He loves cuddles, playtime, and being around people — always seeking affection and interaction. Growing up surrounded by other kittens has made him sociable and well-adjusted to feline company.

Fígaro is an ideal companion for a home that values tenderness, connection, and family life. Given his age, it would be wonderful if he could be adopted together with one of his siblings, as feline companionship helps him grow confident and happy — although it's not a strict requirement.

¿Te atreves a ser su compañero de aventuras para toda la vida?
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If you want to become their new family, contact us!
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Per-unit distribution (3-4 magazines)

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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

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Los Currantes
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Cerrado del Aguila
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Simbad

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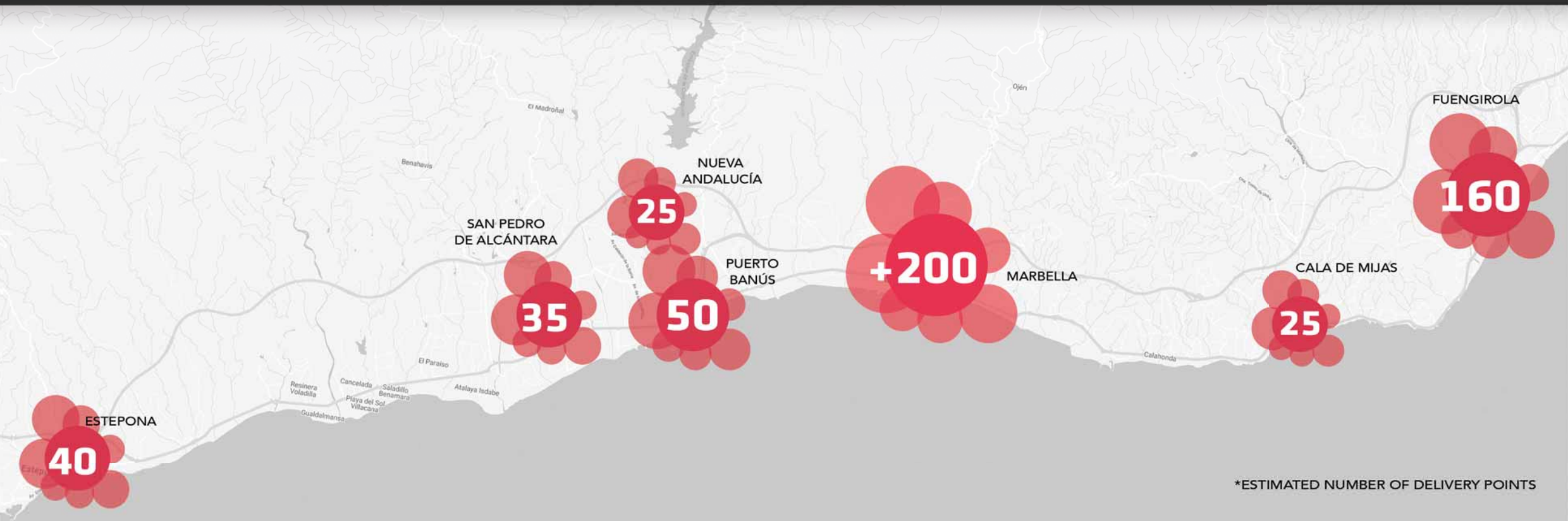
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Incontro Banus
VüDü
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Starz Restaurant
COA Restaurant
Vovem
Magna Café y Magna Golf
Hammam
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Mosh
Chelo Lebanese Restaurant
Besaya Beach
Origen
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Frank's Corner
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Lamar
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*ESTIMATED NUMBER OF DELIVERY POINTS



Here's to a 2026 full of new projects.
Thank you to everyone who trusts us.



Dear EACIS clients,

We would like to express our heartfelt gratitude for the trust and support you have given us throughout this year. Thanks to you, we have continued to build dreams and spaces with dedication and care. As the festive season arrives, the entire EACIS team wishes you joyful moments, relaxation, and wonderful memories with your loved ones. May the New Year bring prosperity, good health, and exciting new projects together.

Season's Greetings and a very Happy New Year!

With gratitude,
The EACIS Team

Estimados clientes de EACIS:

Queremos expresar nuestro más sincero agradecimiento por la confianza y acompañamiento que nos han brindado durante este año. Gracias a ustedes, hemos continuado construyendo sueños y espacios con esfuerzo y dedicación. Con motivo de estas fiestas, todo el equipo de EACIS les desea momentos llenos de alegría, descanso y buenos recuerdos junto a sus seres queridos. Que el nuevo año venga cargado de prosperidad, salud y nuevos proyectos compartidos. ¡Felices Fiestas y un próspero año nuevo!

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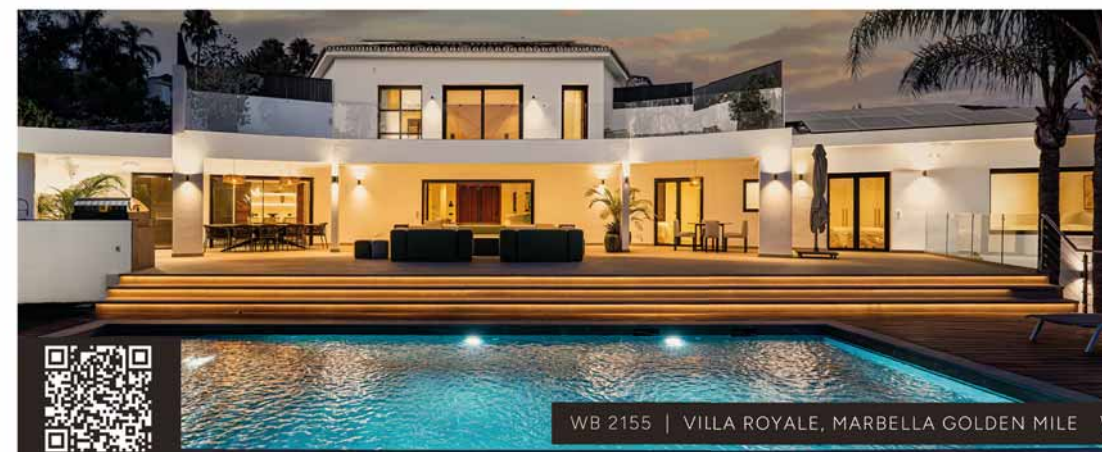
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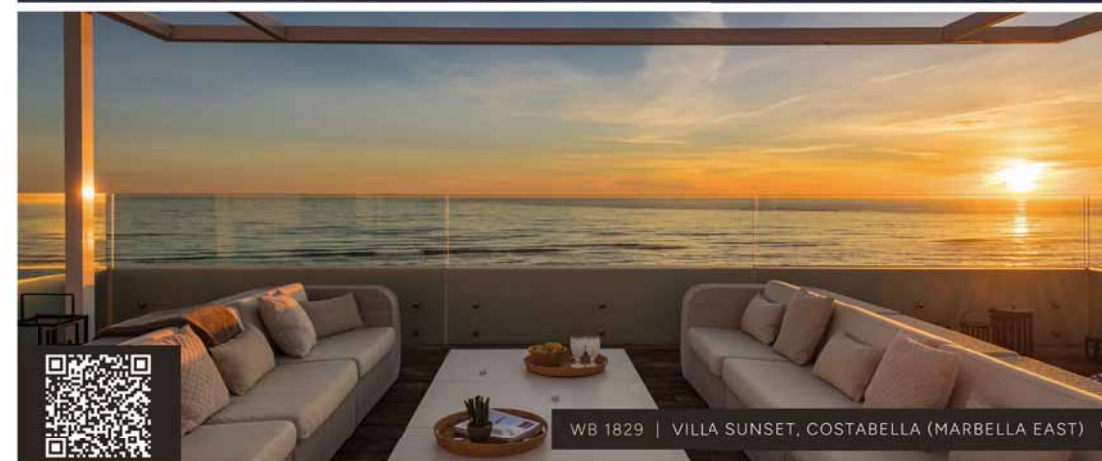
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NIGHT



LIFE



KATIA GERTNER

KATIA GERTNER

DJ AND PRODUCER

Who is Katia Gertner?

I'm a DJ, producer, and artistic director at Max Beach.

How did you start in the world of music?

I started at the age of six, learning to play the piano, and eventually completed my studies at the music conservatory. Before becoming a DJ, I also sang and composed my own songs. In 2013, I took part in **The Voice Spain**, and although I passed three rounds, I wasn't ultimately selected.

That's when I decided to continue with music and explore the world of DJing, where I discovered a different but equally powerful way to express myself through sound.

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

It's a demanding job, but at the same time a very creative and rewarding one.

In the end, what we offer clients is part of our artistic and musical vision — the goal is to bring warmth, joy, and create truly unforgettable moments.

What projects are you currently working on?

2026 is shaping up to be a year full of expectations. We're aiming to take things to the next level and host truly unforgettable parties. I'm sure we'll surprise you with what we're preparing — though for now, I can't reveal too much.

What do you love most about your profession?

What I love most is being able to express myself through music and to have turned my passion into my profession.

Honestly, I feel very privileged to be doing what I love most in this world — and to make a living from it.

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

I'd say I'm a bit obsessed with what I do — even in my free time, I'm browsing for new music, watching live shows or concerts... always learning and discovering new things.

I also spend time producing and coming up with ideas that can be applied to the projects I'm involved in with my team.

What do you think about X Magazine?

I think X Magazine gives readers the opportunity to stay up to date and discover a wide range of exclusive places — from gastronomy to leisure. It's incredibly useful, both for locals and for visitors coming on holiday.



katia_gertner_



¿Quién es Katia Gertner?

Soy DJ, productora y directora artística en Max Beach.

¿Cómo empezaste en el mundo de la música?

Empecé a los seis años aprendiendo a tocar el piano, y finalmente terminé mis estudios en el conservatorio musical.

Antes de ser DJ, también cantaba y componía mis propias canciones. En 2013 me presenté a **La Voz España**, y aunque logré pasar tres fases, finalmente no fui seleccionada.

Fue entonces cuando decidí seguir adelante en la música y me propuse probar el mundo del DJing, donde descubrí una forma distinta pero igual de apasionante de expresarme a través del sonido.

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

Es un trabajo exigente, pero al mismo tiempo muy creativo y gratificante. Al final, lo que ofrecemos al cliente es una parte de nuestra visión artística y musical, buscando siempre transmitir calidez, alegría y crear momentos inolvidables.

¿En qué proyectos trabajáis actualmente?

El 2026 se presenta con muchas expectativas. Queremos subir un escalón más y crear fiestas realmente inolvidables.

Estoy segura de que os vamos a sorprender con lo que estamos preparando, aunque por ahora no puedo desvelar mucho más.

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

Me apasiona poder expresarme a través de la música y que mi pasión sea también mi trabajo.

Honestamente, me siento muy privilegiada de poder dedicarme a lo que más me gusta en este mundo y, además, vivir de ello.

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

La verdad es que me considero una persona obsesionada con lo que hace, y hasta en mis ratos libres estoy navegando o buscando música nueva, viendo shows o conciertos... en general, aprendiendo y descubriendo cosas nuevas.

Además, aprovecho ese tiempo para producir o pensar en ideas que puedan aplicarse dentro del grupo con el que trabajo.

¿Qué opinas de X Magazine?

Opino que la revista ofrece la posibilidad de estar al día y descubrir una gran variedad de lugares exclusivos, tanto de gastronomía como de ocio. Es algo súper útil, tanto para el público local como para quienes vienen de vacaciones.

Xavi Márquez
CEO X Magazine

EL MEJOR CLUB
EN EL CENTRO DE MARBELLA



T A O K

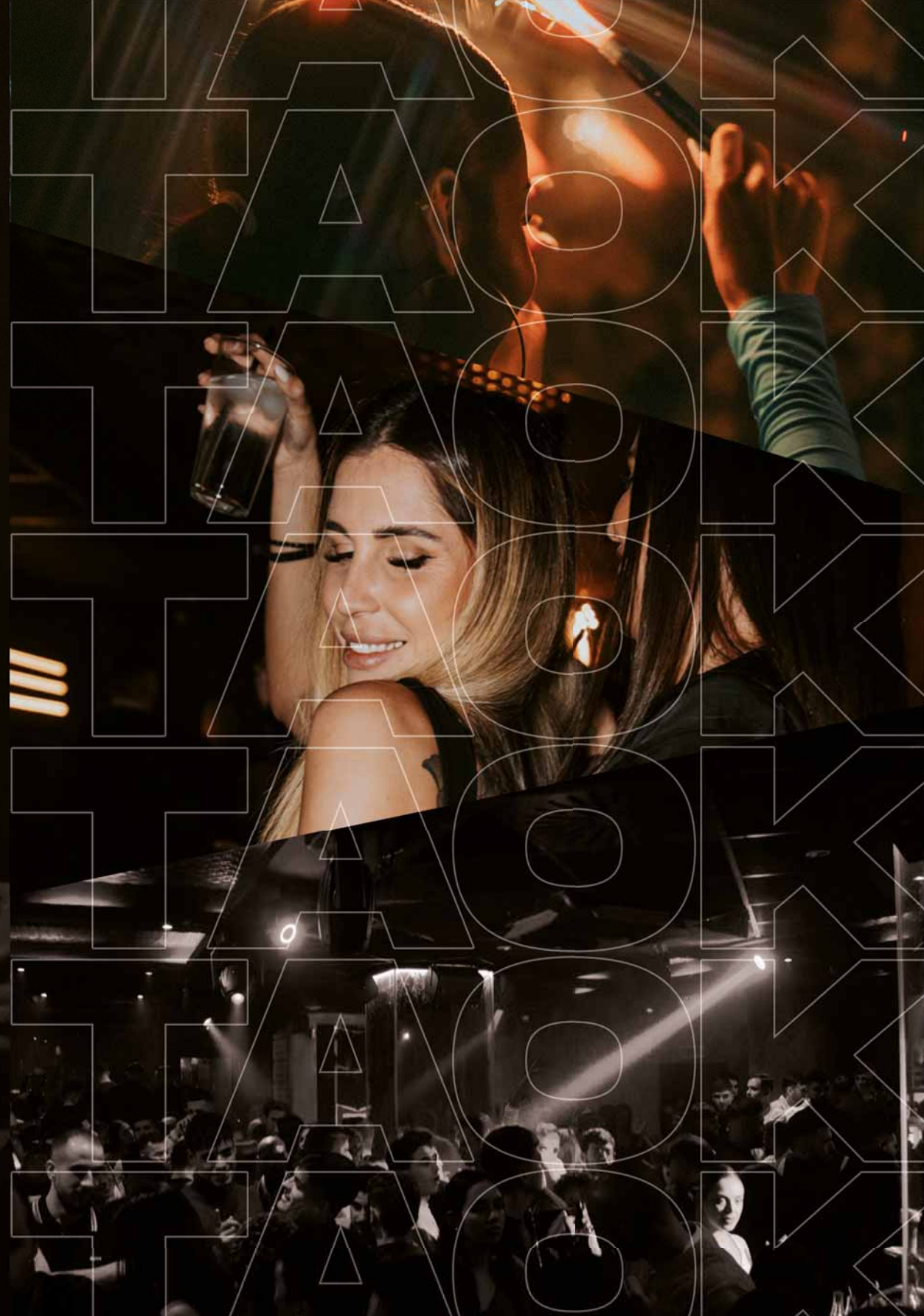


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ABIERTO DE MIÉRCOLES A DOMINGO





INSTALACIÓN DE CÁMARAS DE SEGURIDAD EN COMUNIDADES

¿ES POSIBLE LA INSTALACIÓN DE CÁMARAS EN COMUNIDADES?

¿Está nuestra comunidad en correcta legalidad con la instalación de cámaras en garajes, pasillos y rellanos? Es importante cumplir una serie de requisitos legales para que la comunidad de vecinos esté correctamente protegida.

La aprobación de la instalación del circuito de cámaras debe ser acordada por tres quintas partes (3/5) en junta de vecinos y previamente detallada en un punto del orden del día. (Art. 17.4 L.P.H.)

Solo se pueden colocar en zonas comunes: nada de zonas privadas ni espacios públicos.

Carteles informativos visibles avisando de la videovigilancia.

Las imágenes deben ser tratadas bajo la normativa de protección de datos. La posibilidad de visualización de las imágenes debe ser únicamente por personal de la empresa de cámaras autorizada o vigilante de seguridad.

Las cámaras no pueden ser ocultas; todos los vecinos deben ser conscientes de que pueden ser grabados.

Todo vecino que desee la obtención o visualización de imágenes debe solicitarla mediante denuncia ante la autoridad (Policía Local, Nacional o Guardia Civil).

INSTALLATION OF SECURITY CAMERAS IN RESIDENTIAL COMMUNITIES

IS IT POSSIBLE TO INSTALL SECURITY CAMERAS IN RESIDENTIAL COMMUNITIES?

Is our community legally compliant when it comes to installing cameras in garages, corridors and landings? It is important to meet a series of legal requirements to ensure that the residents' association is properly protected.

The installation of a CCTV system must be approved by three-fifths (3/5) of the votes at a homeowners' meeting, and it must be previously included as an item on the agenda. (Article 17.4 of the Horizontal Property Act)

Cameras may only be installed in common areas — never in private zones or public spaces.

Visible information signs must be displayed to notify residents and visitors of the video surveillance.

All images must be handled in accordance with data protection regulations. Access to the recordings should be limited to authorised camera company personnel or licensed security staff.

The cameras cannot be hidden; all residents must be aware that they may be recorded.

Any resident wishing to obtain or view footage must request it by filing a report with the authorities (Local Police, National Police, or Civil Guard).

MARBELLA LEGAL

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ISMAEL GARCÍA



ISMAEL GARCÍA

DJ IN NIKKI BEACH IBIZA & SHAKA SIERRA NEVADA

Who is Ismael García?

Ismael García is a very active, cheerful and restless person. I don't like doing the same thing over and over again — I need to innovate in my projects and put all my passion into them.

How did you start in the world of music?

I discovered my passion for music thanks to my father, who always played music at home and at the parties he organised with my friends. From that point on, I knew I wanted to devote myself to this, and I bought my first vinyl turntables.

What can you tell us about your work?

My work is very much focused on continuing to grow as a freelance professional, because over the years I've realised that it's what makes me happiest. I spent many years as a resident DJ in several clubs, although I didn't always feel comfortable in that format. Now I prefer to focus on international events and on projects where I can express my style with complete freedom.

What projects are you currently working on?

At the moment, I have two main residencies: Nikki Beach Ibiza during the summer and Shaka Sierra Nevada in winter. In addition, I'm developing my own event project at both national and international levels, combining music with unique experiences.

What do you love most about your profession?

The moment I start my sets, analyse the dance floor and begin to connect with the crowd is something magical. When I manage to make people dance and surrender to the music, I enter a state of euphoria where everything flows. I also love being able to travel and share my energy in different parts of the world.

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

When I'm not working, I completely disconnect from music. I like to relax, go out and socialise with friends, and talk about completely different topics. I think it's important to balance your energy and keep your mind fresh so you can continue creating.

What do you think of X Magazine?

I think X Magazine is an elegant and professional magazine that plays a very important role in giving visibility and value to both artists and clubs.



ismaelgarcia dj



¿Quién es Ismael García?

Ismael García es una persona muy activa, alegre e inquieta. No me gusta hacer siempre lo mismo: necesito innovar en mis proyectos y poner toda mi pasión en ellos.

¿Cómo empezaste en el mundo de la música?

Descubrí mi pasión por la música gracias a mi padre, que siempre ponía música en casa y en las fiestas que organizaba con mis amigos. A partir de ahí supe que quería dedicarme a esto, y compré mis primeros platos de vinilo.

¿Qué nos puedes contar sobre tu trabajo?

Mi trabajo está muy enfocado en seguir creciendo como profesional freelance, porque con los años me he dado cuenta de que es lo que más feliz me hace. He trabajado muchos años como DJ residente en varios clubes, aunque no siempre me he sentido cómodo en ese formato. Ahora prefiero centrarme en eventos internacionales y en proyectos donde pueda expresar mi estilo con total libertad.

¿En qué proyectos trabajas actualmente?

Actualmente tengo dos residencias principales: Nikki Beach Ibiza durante el verano y Shaka Sierra Nevada en invierno. Además, desarrollo mi propio proyecto de eventos a nivel nacional e internacional, combinando la música con experiencias únicas.

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

El momento en el que comienzo mis sesiones, analizo la pista y empiezo a conectar con el público es algo mágico. Cuando logro que la gente baile y se entregue a la música, entro en un estado de éxtasis donde todo fluye. También me apasiona poder viajar y compartir mi energía en diferentes lugares del mundo.

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

Cuando no estoy trabajando, desconecto completamente de la música. Me gusta relajarme, salir a socializar con amigos y hablar de temas totalmente diferentes. Creo que es importante equilibrar la energía y mantener la mente fresca para seguir creando.

¿Qué opinas de X Magazine?

Creo que X Magazine es una revista elegante y profesional, que juega un papel muy importante al dar visibilidad y valor tanto a los artistas como a los clubes.

Xavi Márquez
CEO X Magazine



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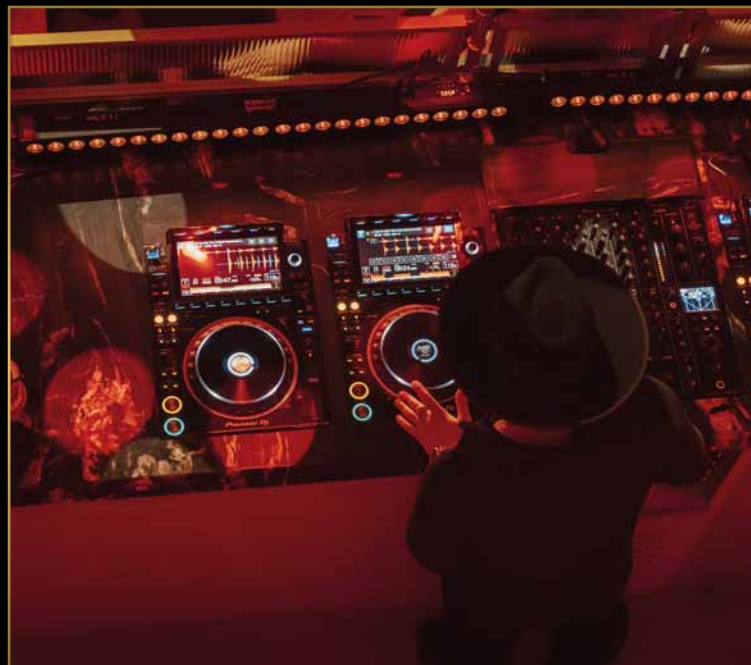




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