



NEW YEAR'S EVE SPECIAL EDITION

AÑOS
13
YEARS

MAGAZINE

AGENCY

Nº 160 | YEAR XIII DECEMBER'25

www.xmagazine.es

New year's eve

31.12.25

MOSH

MOTEL PARTICULIER
PRESENTS

NEW
YEAR'S
EVE

“La Soirée du Nouvel an à Versailles”



01 · 01 · 2026

NYD
NEW YEARS DAY

A-Z

LUCIANO
MËSTIZA
BENCHEK
DRUSH
NANO GARRIDO

from 1pm



M O M E N T O

WED. 31 DECEMBER

LUCIANO

BENCHEK

DRUSH

NEW YEAR'S EVE



M O M E N T O

THU. 1 JANUARY

SALIM

TENSHI

NANO GARRIDO

NEW YEAR'S NIGHT



CORK OAK MANSION

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VILLA HALO

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

8.800.000€



VILLA STERN

| | | | |
|---------------------|---------------------|----------|-----------|
| 1.255m ² | 2.212m ² | 7 | 7 |
| Built | Plot | Bedrooms | Bathrooms |

5.900.000€



VILLA OAK

| | | | |
|---------------------|---------------------|----------|-----------|
| 1.742m ² | 4.047m ² | 8 | 8 |
| Built | Plot | Bedrooms | Bathrooms |

PRICE ON REQUEST



VILLA NOON

| | | | |
|---------------------|---------------------|----------|-----------|
| 2.756m ² | 4.502m ² | 8 | 7 |
| Built | Plot | Bedrooms | Bathrooms |

12.000.000€

Happy New Year

Estimados lectores,

En primer lugar, quiero desearles una Feliz Navidad y un próspero año 2026. Deseo de corazón que puedan disfrutar de estas fechas junto a sus familiares y amigos, en un ambiente de tranquilidad y cercanía. Tras un año de trabajo intenso, estos momentos de pausa son más necesarios que nunca para recargar energías y valorar lo verdaderamente importante.

Al llegar a este punto del año, es inevitable detenerse un instante y reflexionar sobre todo lo vivido durante 2025 antes de dar la bienvenida a un nuevo año. Ha sido un ejercicio especialmente necesario, ya que no ha sido un año sencillo. Hemos vivido momentos de crecimiento y oportunidades, pero también etapas complejas, marcadas por las dificultades que muchos de nuestros clientes han tenido que afrontar en sus propios negocios.

En X Magazine Agency somos muy conscientes de que la realidad empresarial no siempre es fácil. Sabemos que detrás de cada marca hay personas, esfuerzos diarios, decisiones difíciles y, en ocasiones, incertidumbre. Por ello, nuestro compromiso ha sido estar cerca, acompañar y apoyar a nuestros clientes incluso —y especialmente— en los momentos más complicados, adaptándonos a sus necesidades y buscando soluciones reales y honestas.

Seguimos siendo una agencia que se implica desde el primer momento en cada proyecto, trabajando codo con codo con nuestros clientes y preocupándonos de verdad por su evolución. Creemos firmemente en sus marcas y en su potencial, y ponemos todo nuestro conocimiento y experiencia al servicio de su crecimiento, con una visión estratégica, humana y a largo plazo.

Hoy, más que nunca, reafirmamos que somos una agencia de marketing creada por y para nuestros clientes. Ofrecemos servicios integrales que abarcan desde la creación de marca y el desarrollo audiovisual hasta la generación de contenido y la gestión de redes sociales, siempre con el objetivo de ayudarles a avanzar en un entorno cada vez más exigente. Después de más de 13 años de trayectoria, seguimos guiando y acompañando a nuestros clientes para que puedan afrontar sus retos con mayor seguridad y confianza.

Antes de finalizar, quiero expresar mi agradecimiento más sincero:

- A nuestros clientes, especialmente a aquellos que han confiado en nosotros incluso en momentos difíciles. Gracias por permitirnos formar parte de vuestro camino.
- A quienes creyeron en este proyecto desde sus inicios y han seguido apoyándolo con el paso de los años.
- A nuestros colaboradores, cuyo trabajo y dedicación son fundamentales, aunque no siempre se vean.
- A nuestros lectores, que continúan eligiendo X Magazine mes tras mes.
- Y a nuestros seguidores, que nos acompañan y nos motivan a seguir mejorando cada día.

A todos vosotros, gracias por vuestra confianza y por seguir apostando por X Magazine.

Felices Fiestas y Feliz Año Nuevo.

2026

Dear readers,

First of all, I would like to wish you a very Merry Christmas and a prosperous 2026. I sincerely hope you are able to enjoy this special time of year with your family and friends, in an atmosphere of calm and togetherness. After a year of intense work, these moments of pause are more necessary than ever to recharge our energy and reflect on what truly matters.

As we reach this point in the year, it is inevitable to stop for a moment and reflect on everything experienced throughout 2025 before welcoming a new year. This reflection has been particularly necessary, as it has not been an easy year. We have lived through moments of growth and opportunity, but also challenging periods marked by the difficulties many of our clients have faced within their own businesses.

At X Magazine Agency, we are fully aware that the business reality is not always easy. We know that behind every brand there are people, daily efforts, difficult decisions and, at times, uncertainty. For this reason, our commitment has been to stay close, to support and accompany our clients — especially in the most challenging moments — adapting to their needs and seeking real and honest solutions.

We continue to be an agency that gets involved from the very first moment in every project, working side by side with our clients and genuinely caring about their development. We firmly believe in their brands and their potential, and we place all our knowledge and experience at the service of their growth, with a strategic, human and long-term vision.

Today, more than ever, we reaffirm that we are a marketing agency created by and for our clients. We offer comprehensive services ranging from brand creation and audiovisual development to content generation and social media management, always with the aim of helping them move forward in an increasingly demanding environment. After more than 13 years of experience, we continue to guide and support our clients so they can face their challenges with greater confidence and security.

Before closing, I would like to express my most sincere gratitude:

- To our clients, especially those who have trusted us even in difficult times. Thank you for allowing us to be part of your journey.
- To those who believed in this project from the very beginning and have continued to support it over the years.
- To our collaborators, whose work and dedication are essential, even if not always visible.
- To our readers, who continue to choose X Magazine month after month.
- And to our followers, who accompany us and motivate us to keep improving every single day.

To all of you, thank you for your trust and for continuing to believe in X Magazine.

Merry Christmas and a Happy New Year.



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JOSÉ ANTONIO RAMÍREZ



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GASTRO



NOMY



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Dear readers,

This month we invite you to discover La Lonja, a space where seafood takes centre stage and tradition is reimagined with a creative touch. With a cuisine based on quality ingredients and respect for their origin, La Lonja offers an honest and flavour-filled dining experience.

From tuna tartare with fried egg or the classic Russian salad with tuna tartare and trout roe, to sea bass ceviche with smoked tiger's milk, natural oysters or gilt-head bream rice, every dish stands out for its freshness and balance. Original bites such as gratinated scallop gilda, prawn tartare brioche or gnocchi with baby eels and fried egg complete the experience. To finish, comforting desserts like Grandma Martina's torrija or chocolate mousse with pistachio foam.

A must-stop for those who appreciate seafood, quality cooking and beautifully crafted flavours. Don't miss it!

Estimados lectores,

Este mes os invitamos a descubrir **La Lonja**, un espacio donde el producto del mar es el gran protagonista y la tradición se reinterpreta con un toque creativo. Con una cocina basada en la calidad y el respeto al origen, La Lonja ofrece una experiencia gastronómica honesta y llena de sabor.

Desde el tartar de atún con huevo frito o la ensaladilla con tartar y huevas de trucha, hasta el ceviche de lubina con leche de tigre ahumada, las ostras al natural o el arroz de dorada, cada plato sorprende por su equilibrio y frescura. No faltan bocados originales como la gilda de vieira gratinada, el brioche de tartar de gamba o los ñoquis con gulas y huevo frito. Para terminar, postres que saben a hogar, como la torrija de la abuela Martina o la mousse de chocolate con espuma de pistacho.

Una parada imprescindible para quienes disfrutan de la cocina de producto, el mar y los sabores bien entendidos. ¡No dejéis de visitarlo!

Xavi Márquez
CEO X Magazine



TARTAR DE ATÚN CON HUEVO FRITO



ENSALADILLA CON TARTAR DE ATÚN Y HUEVAS DE TRUCHA



CEVICHE DE LUBINA CON LECHE DE TIGRE AHUMADA



TOSTA DE MATRIMONIO CON PISTO MANCHEGO, GILDA DE VIEIRA GRATINADA, BRIOCHE DE TARTAR DE GAMBA



PAPAD ALIÑADAS CON PULPO A LA GALLEGA



ÑOQUIS CON GULAS Y HUEVO FRITO



OSTRAS NATURAL Y CONCHA FINA NATURAL



ARROZ DE DORADA



TORRIJA DE LA ABUELA MARTINA



MOUSSE DE CHOCOLATE CON ESPUMA DE PISTACHO

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.

NEW YEARS EVE WELCOMING 2026

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



Barbillón Marbella, uno de los destinos gastronómicos y de ocio más reconocidos de la Costa del Sol, anuncia su reapertura en abril de 2026 con una temporada que reafirma su esencia: cocina mediterránea contemporánea, hospitalidad cuidada al detalle y una experiencia frente al mar que invita a disfrutar sin prisas.

Situado en la exclusiva urbanización de Guadalmina Baja, Barbillón Marbella se ha consolidado como un enclave imprescindible gracias a una propuesta culinaria fresca y refinada que honra al producto y combina influencias mediterráneas con sutiles guiños internacionales. Cada plato parte de una base de calidad, sabor y presentación impecable, firmando una cocina pensada para compartir y recordar.

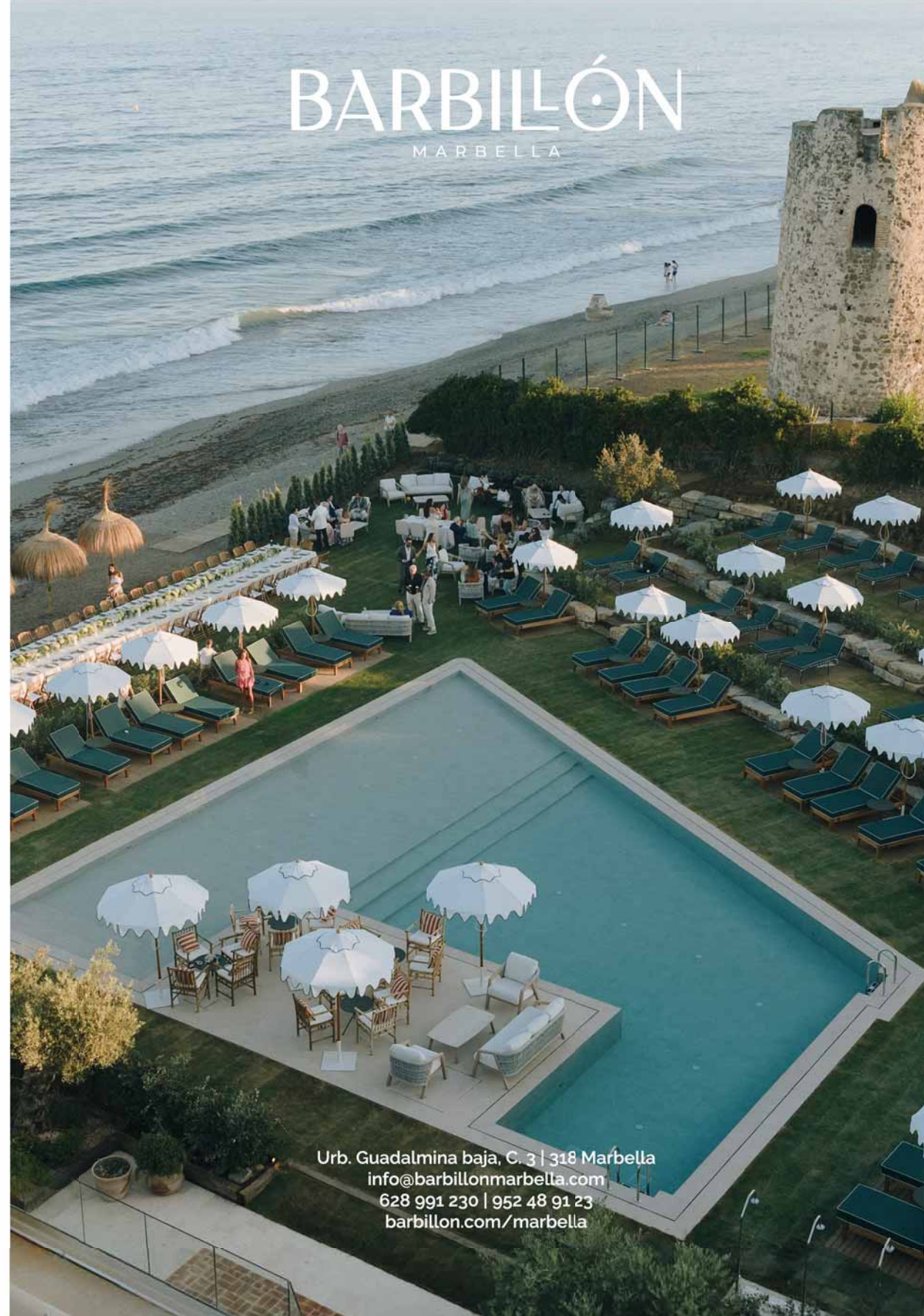
Con un ambiente que equilibra la elegancia relajada y el espíritu costero, Barbillón Marbella es el lugar perfecto para entregarse al ritmo pausado del Mediterráneo. Comidas que se alargan, tardes entre piscina y cócteles, o cenas que miran al horizonte: cada momento encuentra aquí su escenario ideal.

El espacio, de más de 4.000 m², se divide en restaurante, piscina y beach bar. Un diseño que combina materiales nobles, líneas limpias y la estética luminosa de la costa para crear un refugio confortable, contemporáneo y plenamente conectado con el paisaje. Todo está pensado para acompañar las diferentes sensibilidades del día: la calma matinal, la energía de la tarde y la magia del atardecer.

Fiel a su compromiso con la excelencia, Barbillón Marbella mantiene su estilo inconfundible: un Mediterráneo sofisticado donde gastronomía, entorno y hospitalidad se fusionan para dar vida a experiencias memorables.

Las reservas para la temporada 2026 ya están abiertas.

Urb. Guadalmina Baja, C. 3, 318, 29670 Marbella, Málaga
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YOUR LAST MEMORY
OF THE YEAR.

SPECIAL MENU
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NOMAD

DECEMBER EVENTS

NOMAD

12.12 - CIRQUE LES NOMADES
18.12 - PLUGGED IN
19.12 - VINTAGE GIRLS
24.12 - NAUGHTY OR NICE
25.12 - CHRISTMAS DAY
26.12 - FLAMENCO
31.12 - ENCHANTED FOREST

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ALOHA, MARBELLA

LONJA

TIERRA & MAR

MENU II

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
Vinos tintos, casa de nuestra bodega

CON TRES
BEBIDAS
37,85€

OPEN BAR
durante el servicio
42,85€

CON TRES
BEBIDAS
44,50€

OPEN BAR
durante el servicio
48,50€

BOOKINGS

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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

RESTAURANT



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MAX
BEACH

December Events

| MON | TUE | WED | THU | FRI | SAT | SUN |
|---|-----|--|---|--|--|--|
| 01 | 02 | 03 | 04 | 05 <i>Lil' D & Julie</i>  | 06 <i>Candy Max</i>  | 07 <i>Sunday Roast with Lil' D</i>  |
| 08 | 09 | 10 | 11 | 12 <i>Lil' D & Julie</i>  | 13 <i>Tinsels and Tassels</i>  | 14 <i>Sunday Roast with Lil' D</i>  |
| 15 | 16 | 17 | 18 | 19 <i>Lil' D & Julie</i>  | 20 <i>Lunch with Grinch & dinner with Santa and his HOHOHOS</i>  | 21 <i>Vintage Girl</i>  |
| 22 <i>Lunch with Santa</i>  | 23 | 24 <i>Christmas in Las Vegas</i>  | 25 <i>Christmas Day</i>  | 26 <i>Lil' D & Julie</i>  | 27 <i>Wonderland</i>  | 28 <i>Sunday Roast with Lil' D</i>  |
| 29 | 30 | 31 <i>Marquerade New Years Eve</i>  | | | | |

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NEW YEAR'S Eve

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| | |
|----------------|---------------|
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| CHRISTMAS DAY | 12:00 - 18:00 |
| BOXING DAY | 12:00 - 18:00 |
| NEW YEAR'S EVE | 12:00 - 17:00 |
| NEW YEAR'S DAY | 12:00 - 19:00 |
| 3 KINGS | 12:00 - 18:00 |

24, 26, 27, 28 AND 31 DECEMBER & 3 AND 4 JANUARY

LIVE DJ FROM 13:30H

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1 JANUARY - 3 DJ'S, TRUMPET, SAX, VIOLIN & ANIMATION
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Fin de Año 2025



APERITIVOS

VASITO DE HUMMUS CLÁSICO CON ZANAHORIA ASADA

CROQUETA "DE BOCADO" DE BERENJENAS Y QUESO COUDA
CON UN TOQUE DE MAYO-MOSTAZA

VOUL-AU-VENT CON CREMA TÁRTARA, SALMÓN AHUMADO Y CIBOULETTE

ENTRANTES

QUENELLE DE TARTAR DE 2 SALMONES (AHUMADO Y FRESCO),
ENCURTIDOS, AGUACATE Y ALIOLI SUAVE DE MANZANA ROJA

CREMA DE CARABINEROS, ALCACHOFAS, TOSTONES Y AOVE

PRINCIPALES

TACO DE BACALAO CONFITADO CON CREMA DE GUISANTES,
LANGOSTINOS AL AJILLO Y TIERRA DE OLIVO

CARRILLADA GLASEADA CON VERDURAS AL VINO TINTO,
CON PURÉ DE CALABAZA ASADA Y CRUJIENTE DE QUESO

POSTRE

TARTA DE QUESO CUBIERTA CON CREMA DE PISTACHO Y FRUTOS ROJOS

PAN
CAFÉ O INFUSIÓN

BEBIDAS

VINO BLANCO MARTÍN CÓDAX LÍAS (100% Albariño D.O. Rías Baixas)
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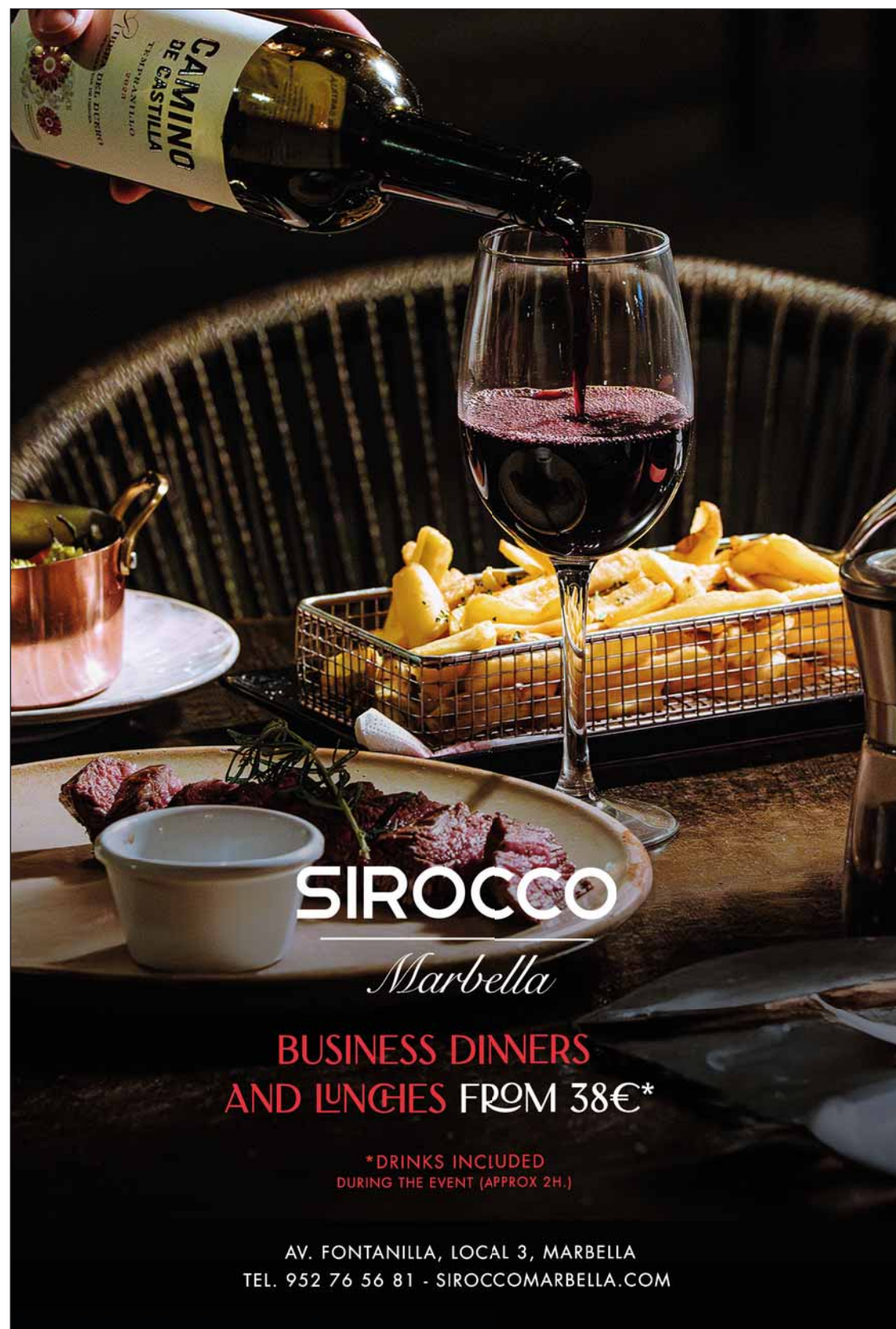
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AGUSTÍN GONZÁLEZ

EXECUTIVE CHEF

Who is Agustín González?

My name is Agustín González. I was born in Madrid, but I've been living in Marbella for the past 14 years. I'm the proud father of an amazing little boy called Lucas, who gives true meaning to my life.

My passion for cooking began while working in my parents' family business, run by Agustín and Bárbara, where I worked as a sales representative for products such as fish, seafood and frozen goods. This role meant I was constantly entering restaurant kitchens and speaking with chefs to offer them products. That's when I realised I was completely fascinated by the way they worked.

When I got home, at the age of 26, I decided to make a radical change in my life. I spoke with my parents and chose to dive into this intense and demanding world. With their support, I moved to Ireland to learn English and begin a new adventure that would give me more job opportunities abroad and allow me to build my CV and open more professional doors.

How did you start in the world of gastronomy?

From the stove to leadership

I clearly remember my first time being fully responsible for a kitchen. It was a Friday night, the restaurant was packed, orders were coming in nonstop, and the team was looking at me, waiting for direction. The pressure was as intense as the heat of the stoves.

That's when I understood something that marked me forever:

- A chef doesn't just cook.
- A chef leads.
- A chef turns chaos into harmony.
- A chef is nothing without their team.

That night wasn't perfect, but we pulled through because no one gave up. That day I learned that real success isn't on the plate, but in the trust of the team.

To this day, I truly believe that the kitchen is the best school of leadership.

What can you tell us about your work within the group as executive chef?

I truly love Mediterranean food culture — it's where I feel most inspired. On top of that, the Costa del Sol has something special: its people, its beaches and its year-round microclimate.

Here, it's easy to find your own culinary style, but at the moment I'm very focused on a fusion between Mediterranean and Asian cuisine — an explosion of flavours that work beautifully together.

What impressed me most about this group was the closeness of the partners I work with daily, sharing ideas and opinions. They are people who genuinely care deeply about both their employees and their businesses.

 @chef_agustin.gdr



What projects are you currently working on?

At the moment, I'm fully focused on my professional career within the group, as more than seven venues are currently being managed. However, I do have a personal project in mind that I hope to develop independently in the near future.

What do you enjoy most about your profession?

Honestly, I'm passionate about everything, but what fulfils me most as a chef is the daily routine: the running, the laughter, working under pressure and, above all, enjoying each day, as we continue learning and growing constantly.

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

My daily life is a bit stressful — as I imagine it is for most people — but it revolves around sport, work and spending time with my son whenever I can. Even so, even when I'm technically off, we're always on standby for whatever might come up.

What do you think of X Magazine?

I think it's a necessary platform. It's one of the magazines that best informs readers about what's happening day to day in Marbella and the surrounding areas, and it's very useful for keeping up to date with all kinds of leisure activities.

Xavi Márquez
CEO X Magazine

CAMALEON

PASSION FOOD + DRINKS

NEW YEARS EVE MENU

MENÚ NOCHE VIEJA

COCKTAIL DE BIENVENIDA

Ostra con Bloody Mary

Piruleta de foie con baño
de Pedro Ximenez

ENTRANTES

Gilda de pulpo a la gallega
con aceite de pimentón

Vieira soasada con holandesa
de palo cortado

PLATO PINCIPAL

Ensalada de salmón marinado con
toques cítricos y cremoso de aguacate

Muslito de pato confitado con
parmentier y polvo de pistacho

POSTRES

La manzana prohibida con yogurt

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TERRAZA

NEW YEAR'S EVE MENU

WELCOME COCKTAIL

Oyster with Bloody Mary

Foie gras lollipop with Pedro Ximenez
wine bath

STARTERS

Galician-style octopus "gilda"
with paprika oil

Seared scallop with palo cortado
hollandaise

MAIN COURSE

Salad of marinated salmon
with citrus notes and creamy avocado

Confit duck leg with parmentier
and pistachio powder

DESSERTS

The forbidden apple with yogurt

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MENÚ DIARIO Y ESPECIALIDADES EL FIN DE SEMANA



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INGREDIENTS

300g of Dessert Dark Chocolate (1½ bars):

150 g for the filling

150 g for the topping

4 eggs

100 g of flour

100 g of sugar

A pinch of salt

½ teaspoon of vanilla extract

300 ml of double cream:

180 ml for the filling

120 ml for the topping

Icing sugar (for dusting)

CHRISTMAS LOG

FILLING

Heat **180 ml of double cream** until it just begins to boil. Remove from the heat and add **150 g of chocolate**. Stir until fully melted, then refrigerate for **30 minutes**. Whisk with a hand whisk until fluffy and return to the fridge.

Preheat the oven to **180°C**.

Whisk the eggs with the sugar and vanilla extract until pale and doubled in volume. Add the sifted flour and salt, folding gently to avoid deflating the mixture.

Line a baking tray with parchment paper and pour in the batter, spreading it into a **28 x 36 cm** rectangle. Tap the tray gently on the worktop.

Bake for **8–10 minutes****. Remove from the oven, place a damp cloth on top and turn it over. Remove the parchment paper and replace it with a new sheet.

Carefully roll the sponge to prevent cracking and leave to cool for a couple of minutes. Unroll, trim a couple of centimetres from each end to neaten, spread the filling evenly over the surface and roll again.

Refrigerate while preparing the topping.



TOPPING

Heat **120 ml of double cream** in a saucepan until it just begins to boil. Remove from the heat and add **150 g of chocolate**. Stir until melted and leave to cool at room temperature until slightly thickened.

Cut both ends of the log: one straight and one diagonally. Attach the straight-cut piece to the side of the log and place the diagonal piece on top, with the angled side facing upwards. Secure with a wooden skewer and use a little of the chocolate mixture as glue.

Cover the log with the chocolate topping, leaving the cut ends uncovered. Use a fork to create wood-grain markings and allow to set. Dust with icing sugar before serving.

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A dry, sincere Brut Nature Gran Reserva. Its remarkable ability to cleanse the palate makes it unbeatable alongside Iberian charcuterie and festive canapés.

For seafood dishes: La Trucha de Acero.

An Albariño with a distinctly Atlantic character. Its saline notes and vibrant acidity enhance the purity and freshness of every seafood bite.

For roasted meats: Majuelos de Callejo.

A Ribera del Duero with depth and firm structure. Its present yet beautifully polished tannins make it a perfect match for rich, hearty meats.

For dessert: Noctiluca.

A sun-kissed Moscatel from Málaga. Its balanced sweetness pairs gracefully with nougat and traditional Christmas pastries without overwhelming the palate.

The exclusive touch: Champagne Paul Déthune.

A Brut Grand Cru from a petit vigneron. Dry, mineral and impeccably refined — ideal for those who seek authenticity wrapped in true French elegance.



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X

MAGAZINE AGENCY

WHAT IS X MAGAZINE AGENCY?

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

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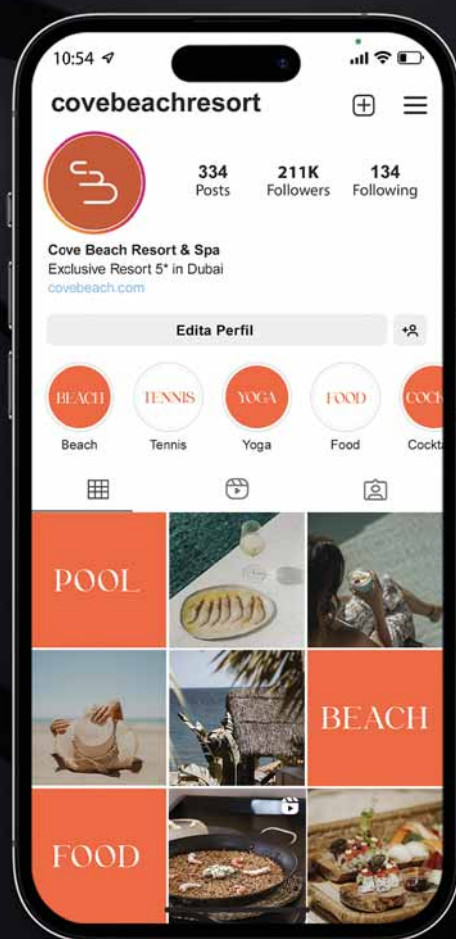
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CHRISTMAS: WHAT REALLY HAPPENS — AND WHAT DOESN'T

December often comes with alarming figures and a silent pressure to compensate, control, or start January with punishment. However, reality is far less dramatic — and far more interesting.

The scale goes up, but not for the reason you think

Most people do not gain several kilos of body fat over Christmas. What usually increases is body weight, which is not the same thing. We eat differently, sleep less, and move less, leading to fluid retention, slower digestion and increased glycogen storage (the way the body stores glucose). All of this adds weight, but it does not equal body fat.

That's why many people feel more bloated or "heavy", even though their body composition has barely changed. It's a normal physiological response to a different routine, not a sign of failure.

The impact isn't in one meal, but in the overall context

One special meal alone does not explain meaningful changes. What does matter is when that pattern continues for several days: irregular schedules, constant snacking, fewer steps, less training and poorer sleep. The body responds to accumulated habits, not to occasional exceptions.

On top of that, end-of-year fatigue and stress disrupt hunger and satiety signals and encourage more impulsive choices. This isn't a lack of willpower — it's biology.

Beware of the "all or nothing" mindset

One of the biggest issues at Christmas isn't the food itself, but how we interpret it. The "I've already started, so it doesn't matter" mentality leads to guilt, and guilt often leads to more loss of control. Healthy eating isn't ruined by one meal; it's sustained by the ability to return to routine without punishment.

Muscle: the great forgotten factor at this time of year

In December, we usually move and train less — and that does have consequences. Muscle plays a key role in regulating energy, glucose levels and overall wellbeing. Maintaining some daily movement and, if possible, some strength training helps manage heavier meals and prevents January from feeling like a complete reset.

Prioritising enough protein, vegetables, fruit and complex carbohydrates, along with daily walks, is far more effective than any extreme strategy.

LAURA PÉREZ NAHARRO - NUTRICIONISTA. @NUTEDUCATION

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A more sensible message for Christmas

Christmas shouldn't be a problem. The real issue is believing that health is decided by a few isolated days. Enjoying food, sharing it, and then returning to routine is a sign of balance — and of good health.

NAVIDAD: LO QUE REALMENTE OCURRE Y LO QUE NO

Diciembre suele ir acompañado de cifras alarmantes y de una presión silenciosa por compensar, controlar o empezar enero con castigos. Sin embargo, la realidad es bastante menos dramática —y mucho más interesante—.

La báscula sube, pero no por lo que crees

La mayoría de las personas no gana varios kilos de grasa en Navidad. Lo que suele aumentar es el peso corporal, que no es lo mismo. Comemos diferente, dormimos peor y nos movemos menos, y eso se traduce en retención de líquidos, digestiones más lentas y un mayor almacenamiento de glucógeno (la forma en la que el cuerpo guarda la glucosa). Todo eso pesa, pero no equivale a grasa corporal.

Por eso muchas personas se sienten más hinchadas o "pesadas", aunque su composición corporal apenas haya cambiado. Es una respuesta normal del cuerpo a un contexto distinto, no una señal de fracaso.

El impacto no está en una cena, sino en el contexto

Una comida especial, por sí sola, no explica cambios relevantes. Lo que sí influye es cuando ese patrón se mantiene durante varios días: horarios irregulares, picoteo continuo, menos pasos, menos entrenamiento y peor descanso. El cuerpo responde a la acumulación de hábitos, no a excepciones puntuales.

Además, el cansancio y el estrés de final de año alteran las señales de hambre y saciedad, y favorecen decisiones más impulsivas. No es falta de fuerza de voluntad: es biología.

Cuidado con el "todo o nada"

Uno de los mayores problemas de la Navidad no está en la comida, sino en cómo la interpretamos. El pensamiento de "ya que he empezado, da igual" genera culpa, y la culpa suele llevar a más descontrol. La alimentación saludable no se rompe por una comida; se sostiene por la capacidad de volver a la rutina sin castigarse.

El músculo, el gran olvidado de estas fechas

En diciembre solemos movernos y entrenar menos, y eso sí tiene consecuencias. El músculo es fundamental para regular la energía, la glucosa y el bienestar general. Mantener algo de movimiento diario y, si es posible, algo de trabajo de fuerza ayuda a gestionar mejor las comidas más copiosas y a que enero no empiece desde cero.

Priorizar suficiente proteína, verduras, fruta y carbohidratos complejos, junto con caminatas diarias, es mucho más eficaz que cualquier estrategia extrema.

Un mensaje más sensato para Navidad

La Navidad no debería ser un problema. El verdadero error es pensar que la salud se decide en días puntuales. Disfrutar de la comida, compartirla y luego volver a la rutina es una señal de equilibrio y de buena salud.

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HARD OR SOFT PADEL RACKET? DIFFERENCES AND HOW TO CHOOSE THE RIGHT ONE

Choosing a padel racket isn't just about looks or brand — it directly affects how you play. One of the most important factors is **hardness**.

A racket's hardness depends on the density of the core rubber and the material used on the faces (fibreglass or carbon). Harder rackets usually offer more precision and power, while softer rackets provide greater comfort and easier ball output.

SOFT RACKETS

Soft rackets have more elastic rubber, making them easier to play with and more forgiving. They offer excellent ball output with short swings, absorb vibrations well and help a lot in defensive situations. However, they generate less power when you try to accelerate the ball.

Best for: beginner and intermediate players, those who prioritise control, comfort and consistency, or players who struggle in defence.

HARD RACKETS

Hard rackets are more demanding and reward good technique. They provide greater precision and more power on fast, aggressive shots, but require stronger swings and offer less margin for error.

Best for: intermediate to advanced players with solid technique who enjoy attacking play and generating their own power.

CONCLUSION

There's no perfect racket for everyone. The best choice depends on your playing style, technical level and the conditions you usually play in.

¿PALA DURA O BLANDA? DIFERENCIAS CLAVE Y CÓMO ELEGIR

Elegir una pala no es solo cuestión de marca o diseño: influye directamente en tu forma de jugar. Uno de los factores más importantes es la dureza.

La dureza depende de la goma interior y del material de las caras (fibra de vidrio o carbono). Las palas duras ofrecen más precisión y potencia, mientras que las blandas aportan comodidad y facilidad de salida de bola.

PALA BLANDA

Son más fáciles de usar y perdonan más errores. Tienen buena salida de bola con gestos cortos y ayudan mucho en defensa, aunque generan menos potencia al acelerar.

Recomendada para: jugadores de iniciación o nivel intermedio, quienes priorizan el control, la comodidad y la regularidad.

PALA DURA

Son más exigentes y premian la buena técnica. Ofrecen mayor precisión y potencia en golpes agresivos, pero requieren mejor ejecución y tienen menos margen de error.

Recomendada para: jugadores intermedios-avanzados o avanzados con un estilo ofensivo.

CONCLUSIÓN

No existe una pala perfecta para todos. La mejor es la que se adapta a tu nivel, estilo de juego y condiciones habituales.

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JOSÉ ANTONIO RAMÍREZ

ATHLETE

How did you start in the world of running, and what motivated you to run your first marathon?

It all began the first year the Ironman was held in Marbella. My friends had the brilliant idea of signing up, and off we all went. They were the ones who kept telling me that running came naturally to me — and little by little, I started to believe it.

As for marathons, I was motivated by the desire to test myself. I wanted to prove that with discipline and consistency I could push beyond my own limits. I wanted to run a marathon... and I wanted to run it fast.

Which marathon has been the most meaningful to you, and why?

Without a doubt, Berlin — my first one. I went with my partner; she supported me throughout the entire process, which made it even more special. I also had a relative who was ill at the time, and every kilometre became a way of honouring them. Crossing the finish line was deeply symbolic.

How do you prepare physically and mentally for such a demanding competition?

Besides physical training, the mental side is essential.

I visualise the race, practise patience and remind myself of my purpose every time I train. Summer, winter, rain or a bad personal day — none of that can be an excuse. Staying clear on my “why” is what keeps me strong when my mind wants to give up.

In the end, preparation is a balance between building physical endurance and mental resilience so you don't surrender when fatigue hits.

What is your next goal or challenge?

For 2026, I hope to take part in the New York Marathon. It would be my 5th World Marathon and my last remaining race in the United States.

Why do you like X Magazine?

I like your magazine because it offers an authentic view of Marbella. It blends stories about local businesses, trends and lifestyle very well, allowing me to discover new ideas and better understand what makes the city so special.



¿Cómo empezaste en el mundo del running y qué te motivó a correr tu primer maratón?

Pues fue el primer año que se hacía en Marbella el Ironman. Mis amigos tuvieron la brillante idea de apuntarse y allí fuimos todos. Ellos eran quienes me decían que correr se me daba especialmente bien, y poco a poco me lo fui creyendo. Con respecto a las maratones, me motivó el deseo de probarme a mí mismo. Quería demostrarme que, con disciplina y constancia, podía superar mis límites. Quería correr una maratón... y quería correrla rápido.

¿Cuál ha sido el maratón más significativo que has corrido y por qué?

Sin duda Berlín, la primera. Fui acompañado por mi pareja; ella estuvo a mi lado en todo el proceso y eso la hizo aún más especial. Además, tenía a un familiar enfermo en ese momento, y cada kilómetro se convirtió en una forma de rendirle homenaje. Cruzar la meta fue profundamente simbólico.

¿Cómo te preparas física y mentalmente para una competición tan exigente?

Además del entrenamiento físico, la parte mental es fundamental.

Visualizo la carrera, trabajo la paciencia y me recuerdo mi propósito cada vez que entreno. Verano, invierno, lluvia o un mal día personal... nada puede ser una excusa. Tener claro mi “por qué” es lo que me mantiene firme cuando la mente quiere rendirse.

Al final, la preparación es un equilibrio entre construir resistencia física y mental para no rendirte cuando el cansancio llega.

¿Cuál es tu próximo objetivo o desafío?

Para 2026 espero poder disputar la maratón de Nueva York. Sería mi 5º World Marathon y la última prueba que me quedaría en Estados Unidos.

¿Por qué te gusta X Magazine?

Me gusta vuestra revista porque ofrece una visión auténtica de Marbella. Combina muy bien las historias de los negocios, las tendencias y el estilo de vida local, y eso me permite descubrir propuestas nuevas y entender mejor lo que hace tan especial a la ciudad.

Xavi Márquez
CEO X Magazine



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**TIPSI**

Our beautiful and playful Tipsi is a cheerful podenco maneto with a wonderfully balanced character. She loves exploring nature on her own and enjoying the dog park, yet she equally appreciates being called over and receiving attention. She is very sociable with other dogs and loves greeting them and making new friends.

Tipsi loves sitting on your lap after a good walk, simply enjoying time together. It is very likely that she has never lived in an urban environment before, as she was abandoned by a local hunter, so she will need to learn many things that we consider normal and everyday. She will need some time to adapt to her new life.

Tipsi is young and, as a podenco, naturally active. She will of course need to learn some manners and tricks, but she is not intimidating or overly nervous. We can easily imagine her living happily in a home with young children, as long as the family understands her nature and helps her express her need for activity and exploration.

Tipsi is looking for a person or family who enjoys walks in nature and will let her sniff to her heart's content. After the walk, it's time to relax together on the sofa!

Could you be her family?

Do you want to become their lifechanger? Contact us!
adopciones@tripleamarbella.org

**FÍGARO**

Noah is a beautiful ginger kitten with semi-long fur and a spectacular tail. He arrived at Triple A with his siblings and their mother after being rescued in the San Pedro area at just four months old.

He currently shares a room with one of his brothers and, although they are very different, they complement each other wonderfully. Noah is a very trusting kitten: he enjoys being stroked, loves affection and has no problem being picked up. His sweet and gentle personality makes him an ideal companion.

He is sociable with other cats and gets along extremely well with them. Ideally, Noah would be adopted together with his brother, as they make the perfect pair: Noah provides the security and confidence Liam still needs, and Liam offers the feline companionship Noah loves so much. Adopting Noah (and, if possible, Liam as well) means opening your home to the affection and bond of two very special brothers.

Although Noah can be adopted on his own, we know life is often even better when there are two cats in the family.

Could you be the one to give them the chance to fill your home with double happiness?

If you want to become their new family, contact us!
gatos@tripleamarbella.org

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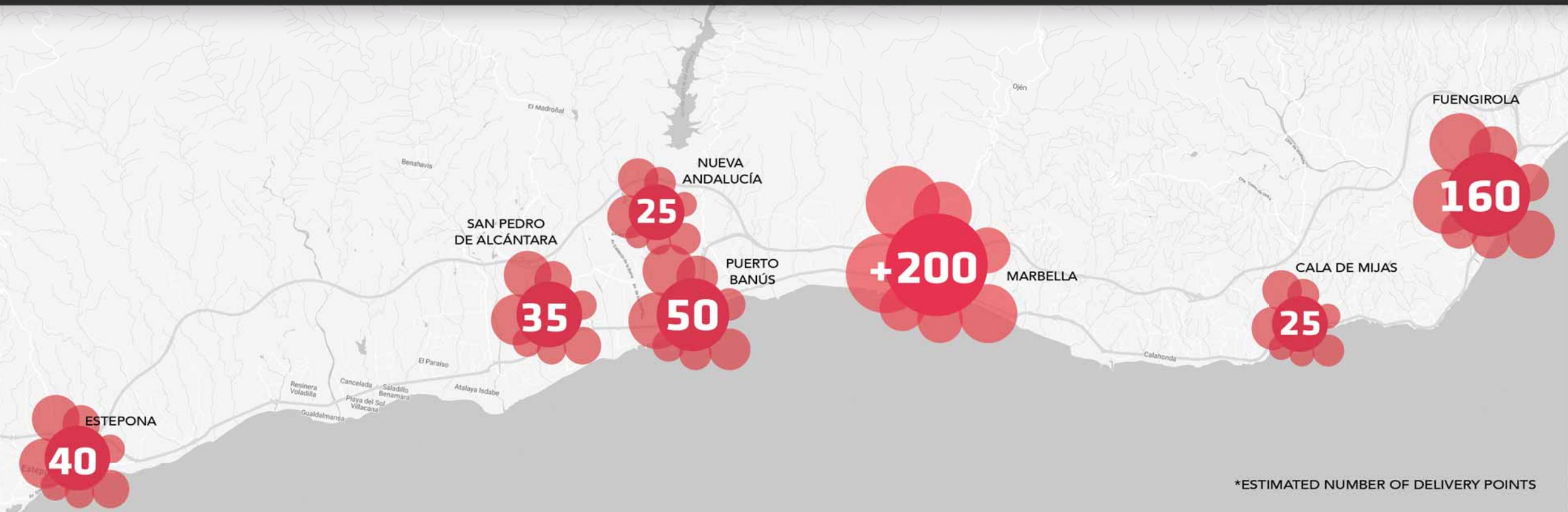
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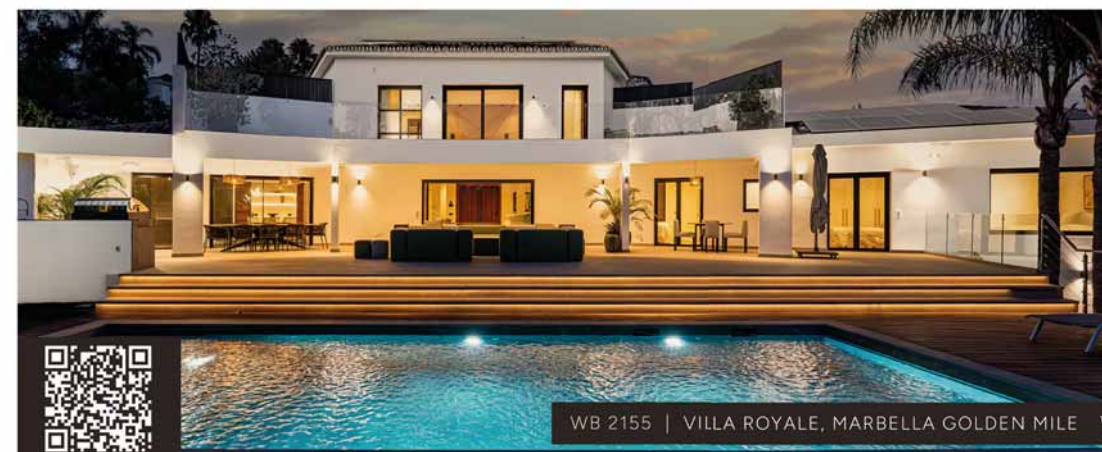
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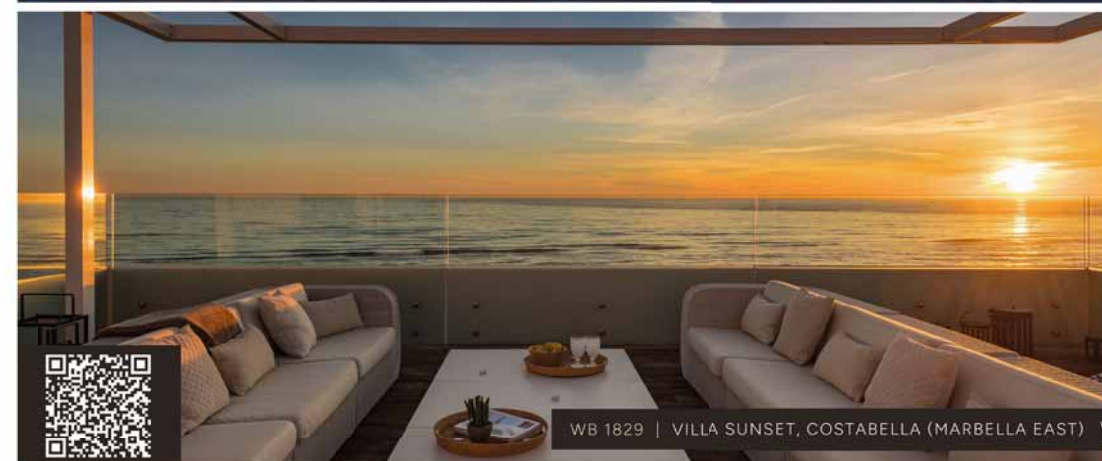
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NIGHT



LIFE



CHRISTIAN GARCÍA

COMEDIAN AND STAND-UP COMEDIAN

Who is Christian García?

Christian García is a 31-year-old stand-up comedian from Granada. He has been spreading laughter across the Spanish comedy scene for the past 10 years, especially throughout Andalusia. He also relies heavily on social media to showcase his work, where he has built a large and loyal following.

How did you start in the world of comedy?

I've always loved comedy, ever since I was a child. I used to entertain myself watching the comedians of the time: Chiquito de la Calzada, Los Morancos, Cruz y Raya, Barragán, Los Hermanos Calatrava, the duo Sacapuntas... they were my inspiration. I loved what they did and would be completely absorbed watching them on TV, especially during special programmes like New Year's Eve shows.

Later on, I became really interested in stand-up monologues. I memorised jokes and monologues from the internet and then performed them for my family at Christmas dinners or at dinners with my tennis club.

When I was 20, a comedian came to perform at a bar in my town. I introduced him, and an agent who was there liked me and started booking me in theatres. That's how it all began — and I haven't stopped since.

What can you tell us about your work?

It's a tough job. People often say it's much easier to make people laugh than to make them cry, and although it's demanding, it's incredibly rewarding. For me, it's an honour and a privilege that my hobby has become my profession.

I've been doing this for 10 years now, and over time many things have improved. Today, I offer a much more professional product than when I first started. During this time, I've premiered four different shows: La gente está agilipollá, En verdad, soy buena gente, El viaje de mi vida and my latest one, X años dando guerra.

Thanks to this extensive material, I'm able to perform at all kinds of events, from theatres and corporate events to traditional village festivals.

What projects are you currently working on?

At the moment, I'm touring with my brand-new show X AÑOS DANDO GUERRA, where I celebrate my 10 years in comedy. The show takes a humorous look at the "wars" that divide us as a society, as well as the different stages of my professional career.

It's set in a military-style context because I love getting involved in humorous battles and creating a bit of controversy through comedy — always in good spirit.



@christiangarciacomico

christiangarciacomico.com



What do you love most about your profession?

What I love most is being able to make people happy with something that comes straight from inside me. When someone tells you that you've made their day, or when a person who's going through an illness tells you that, thanks to you, they forgot about it for a while — that's the most beautiful part of this job.

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

After comedy, sport is what I enjoy the most. When I'm not working, I like watching football or tennis on TV, and whenever I can, I also enjoy playing tennis or padel myself.

I also love making plans with my girlfriend and going out for meals together, which I really enjoy.

What do you think of X Magazine?

I didn't know it until recently, but I've discovered it's a fantastic showcase for life and leisure in Marbella. Run by a brilliant team of professionals, it's the perfect option for anyone in Marbella or the surrounding area who wants to discover new places and ideas for a modern, fun lifestyle.

Xavi Márquez
CEO X Magazine

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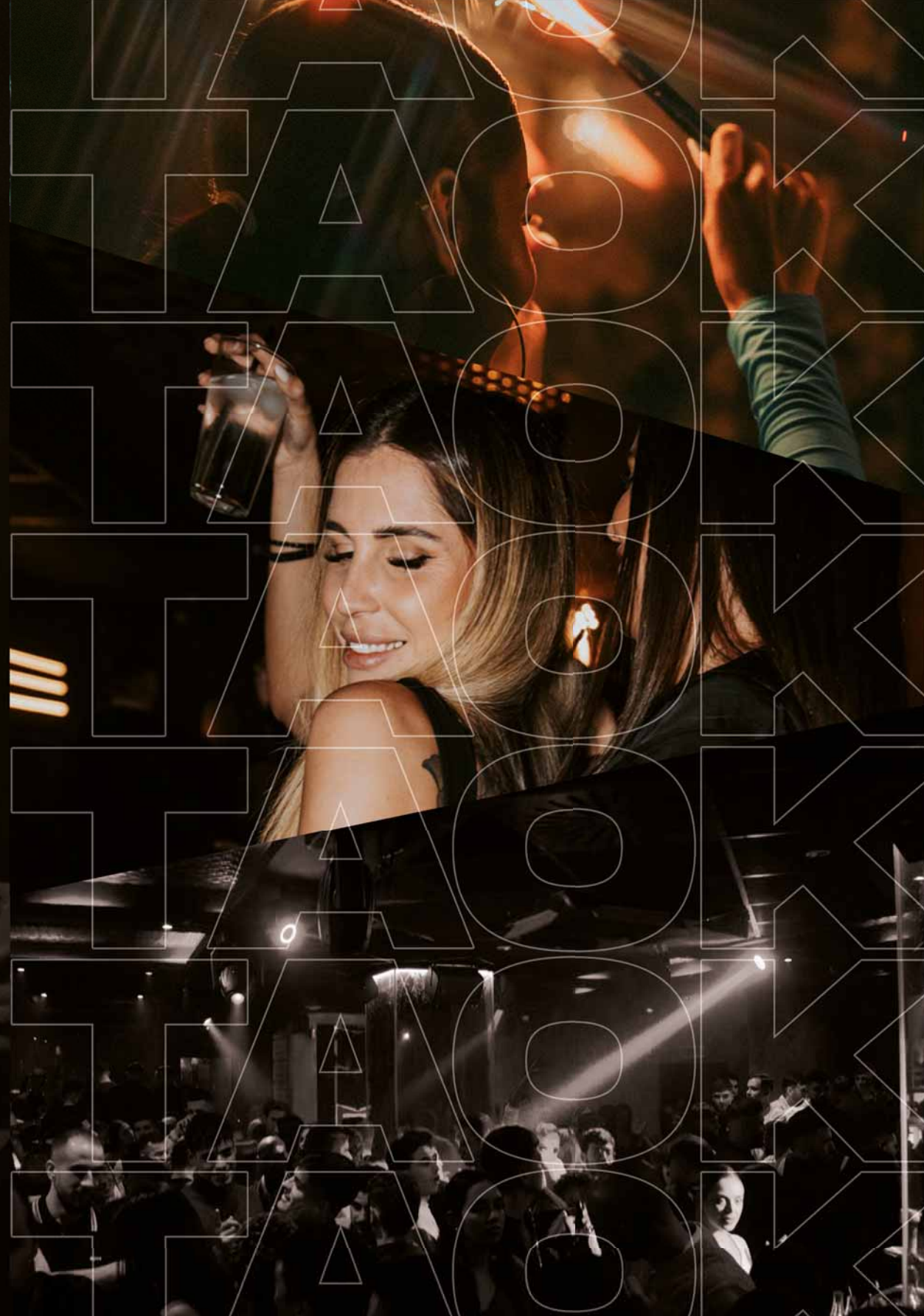


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¿PUEDE CAMBIARSE LA CERRADURA DEL PORTAL DE UNA COMUNIDAD?

Modificar la cerradura del portal es una decisión que afecta a todos los vecinos. Aunque pueda parecer un simple cambio de seguridad, la normativa en España deja claro que no se trata de una acción individual.

El artículo 396 del Código Civil establece que los accesos forman parte de los elementos comunes, lo que significa que su modificación debe decidirse de manera colectiva.

La Ley de Propiedad Horizontal determina que cualquier alteración importante en los elementos comunes debe votarse en junta de propietarios. Según el artículo 17, se requiere una mayoría para aprobar la medida.

Uno de los aspectos clave de la Ley de Propiedad Horizontal es que **no se puede cambiar la cerradura de manera unilateral** (art. 7.1 LPH). Si un propietario decide modificarla por su cuenta, estaría alterando un elemento común sin el consentimiento del resto de los vecinos.

Incluso el presidente o el administrador carecen de facultad para tomar esta decisión sin el visto bueno de la comunidad.

CAN THE FRONT DOOR LOCK OF A COMMUNITY BUILDING BE CHANGED?

Changing the lock of a building's main entrance is a decision that affects all residents. Although it may seem like a simple security upgrade, Spanish regulations make it clear that it is not an individual action.

Article 396 of the Spanish Civil Code establishes that access points are considered common elements, which means that any modification must be decided collectively.

The Horizontal Property Act states that any significant alteration to common areas must be voted on at a homeowners' meeting. Under Article 17, a majority vote is required to approve the measure.

One of the key principles of the Horizontal Property Act is that **no one may change the lock unilaterally** (Art. 7.1 HPA). If a resident decides to change it without approval, they would be altering a common element without the consent of the other homeowners.

Even the president or the administrator do not have the authority to make this decision without the community's approval.

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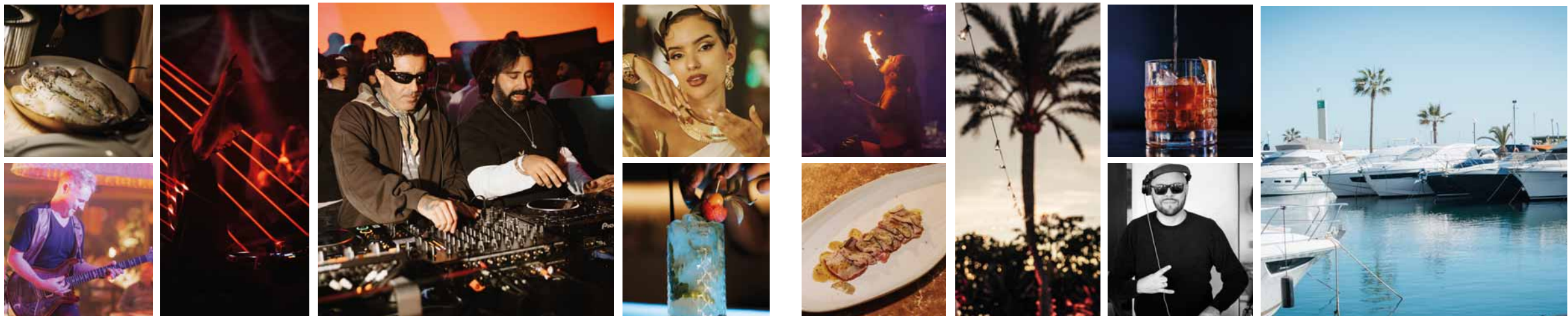
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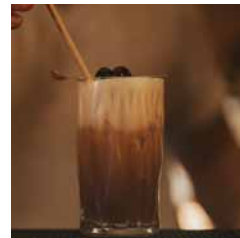
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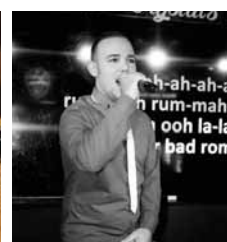
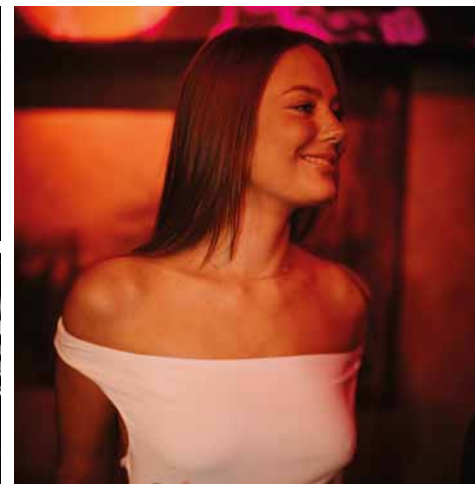
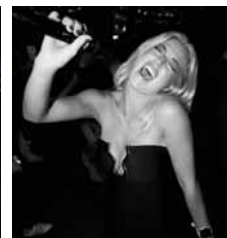
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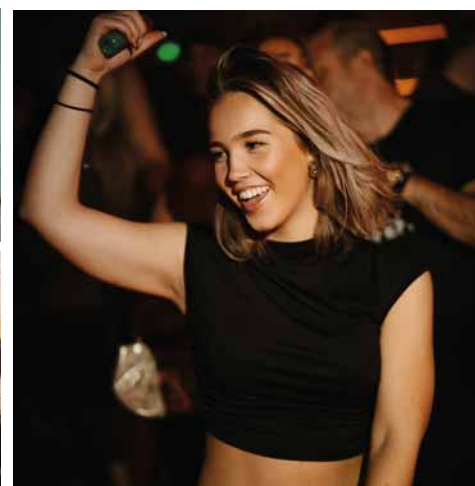


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IAN PARIS

DANCER AT GRUPO MOSH

Who is Ian Paris?

Dominican actor, singer and dancer. He graduated with honours in Contemporary Dance Performance and Choreographic Techniques from the Alicia Alonso University Institute of Dance at Universidad Rey Juan Carlos in Madrid.

He began his training in Santo Domingo at the Belkis Sandoval Dance Centre and the Alina Abreu Classical Ballet School. He later moved towards musical theatre at the Amaury Sánchez Performing Arts Academy. He continued his vocal studies with Felipe Forastiere and Sergi Marló, and acting studies at Central de Cine (Madrid).

In musical theatre, he has performed roles such as Iago in **Aladdin** (Stage Entertainment Spain), Sonny in **In The Heights** (Dominican Republic) and Domingo in **Resistiré, El Musical**. In straight theatre he has appeared in **Domingos de Coñac**, **Oda a la Vida** (dir. Judith Rodríguez) and **Pinocho 2.0** at the Círculo de Bellas Artes (Madrid).

His work includes collaborations with the Orquesta y Coro Filarmonía de Madrid as a soloist, and with Motel Particulier (Grupo Mosh) as singer, dancer and assistant artistic director. He has also taken part in projects with the gospel choir Soulful Voices, Ballet de Cámara de Madrid, the NGO Caidos del Cielo, Ballet Dominicano en Europa, among others.

How did you start in the world of music and/or singing?

As a child, I loved putting on musical shows during family gatherings. Music has always been my refuge, my safe place. At 14 or 15, I stepped onto a professional stage for the first time: the legendary Hard Rock Café in the Colonial Zone of Santo Domingo. From that moment on, and without being fully aware of it, every decision I made brought me closer to a life on stage.

From school plays and shows to festivals and professional productions in the artistic institutions where I studied. In 2015, I "crossed the pond" with the dream of dedicating myself fully to this profession. Ten years later, I look back and find it absolutely astonishing everything I've lived and learned. Art has saved my life more times than I could ever remember.

Besides theatre, I also write and create my own music — a space where I give voice, more directly and explicitly, to my inner world.

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

I arrived at Grupo Mosh thanks to Marcel Bosch and Vanesa Bravo, the group's artistic directors. They held an open casting in Madrid for the Motel Particulier project. I went with zero expectations and the prejudice that my artistic profile wouldn't interest them... and yet, here I am!

At Motel, I have the opportunity and freedom to explore a performative side of myself that is bold, cheeky, **fierce**. We are visited constantly by people from all over the world, and performing under those circumstances — and so close to the audience — is incredibly interesting.

In my opinion, Motel is an eclectic place with an enigmatic and sensual touch, beautifully reflected in the artistic work we present every night.



What projects are you currently working on?

At the moment I am working as a singer and dancer at Motel Particulier. In the first quarter of 2026, I will be joining the cast of **Starlight Express** by Andrew Lloyd Webber in Bochum, Germany.

What do you enjoy most about your profession?

The hard, delicate and essential art of storytelling. It feels as if every time I perform, my inner child is redeemed, and my adult self becomes part of an invisible network of collective memory where we are all pushed to feel, reflect, create change and movement.

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

I'm a calm person and a **slow morning** lover. My days begin with a good coffee and silence. My job gives me immense overstimulation, so in my free time I try to inhabit calm, eat well, train (not always in that order... and I don't always manage it haha).

What do you think of X Magazine?

It's a very interesting platform with a delicious aesthetic. I find it very positive that it provides space for people like me to share their stories. The idea of a "magazine" for my generation feels almost a bit vintage — and I love it.

Xavi Márquez
CEO X Magazine

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