



# MAGAZINE

AGENCY



Nº 161 | YEAR XIII JANUARY'26  
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## TONYS

SINCE 1995

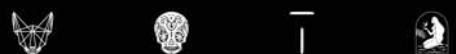
*New space, same essence*



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M O S H

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TOGETHER, AS ALWAYS.



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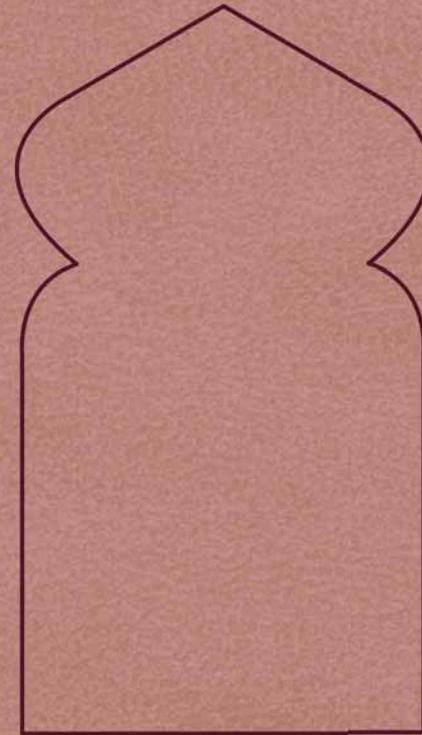
VALENTINE'S DAY

I Mosh You!



SEE YOU:  
SATURDAY FEBRUARY 14

MOSH



MOTEL PARTICULIER PRESENTS  
**LES AMANTS**

SATURDAY FEBRUARY 14

8 PM

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

Villa Stern redefines elegance on the Costa del Sol, offering a seamless blend of luxury and sustainability. This villa with a private pool is designed for those seeking refined living in an eco-conscious, modern setting. Located near some of Spain's most exclusive golf courses, Villa Stern combines sophistication with prime accessibility.



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This villa is designed to achieve zero energy consumption while maintaining maximum comfort and luxury. Seamlessly integrating nature and open spaces, it minimizes environmental impact while offering complete self-sufficiency. Powered entirely by renewable energy sources—such as geothermal systems, solar panels, and battery storage—the villa meets all its annual energy needs, including enough to support 60,000 km of electric car usage. These sustainable features are implemented without compromising on aesthetics, premium materials, or exclusivity.

1.255m<sup>2</sup> 2.212m<sup>2</sup> 7 Plot 7 Bedrooms 7 Bathrooms

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# NOMAD

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Dear readers,

This month we invite you to discover Nomad, a cosmopolitan space in Marbella where cuisine knows no borders and every dish tells a story. With a concept that blends technique, premium ingredients and creativity, Nomad offers a refined gastronomic experience in a modern and immersive setting.

From beef tartare served on bone marrow or wild sea bass ceviche, to pressed tuna and salmon sushi or dry-aged tuna carpaccio, each creation stands out for its precision and balance. Highlights include slow-roasted Iberian pork belly, confit cod, fresh linguini with wasabi and lobster, grilled red snapper and an impressive 300g sirloin steak.

To complete the journey, desserts such as Mariposa Ácida and Árabe Night provide the perfect finale to an evening full of flavour and character. A must-visit for those seeking high-end, world-inspired cuisine in Marbella.

Estimados lectores,

Este mes os invitamos a descubrir Nomad, un espacio cosmopolita en Marbella donde la cocina viaja sin fronteras y cada plato cuenta una historia. Con una propuesta que fusiona técnica, producto y creatividad, Nomad ofrece una experiencia gastronómica sofisticada en un ambiente moderno y envolvente.

Desde el tartar de ternera sobre médula ósea o el ceviche de lubina salvaje, hasta el sushi prensado de atún y salmón o el carpaccio de atún madurado en seco, cada elaboración sorprende por su precisión y equilibrio. Destacan platos como la panceta de cerdo ibérico asada a fuego lento, el bacalao confitado, el linguini fresco con wasabi y bogavante, el pargo rojo a la parrilla o su imponente lomo alto de 300 gramos.

Para cerrar el viaje, postres tan sugerentes como Mariposa Ácida o Noche Árabe ponen el broche final a una velada llena de matices. Un imprescindible para quienes buscan alta cocina con espíritu viajero en Marbella. ¡No dejes de descubrirlo!

Xavi Márquez  
 CEO X Magazine



TARTAR DE MÉDULA ÓSEA DE TERNERA



CEVICHE DE LUBINA SALVAJE



SUSHI PRENSADO DE ATÚN Y SALMÓN



CARPACCIO DE ATÚN MADURADO EN SECO



PANCETA DE CERDO IBÉRICO ASADA A FUEGO LENTO



BACALAO CONFITADO



LINGUINI FRESCO CON WASABI Y BOGAVANTE



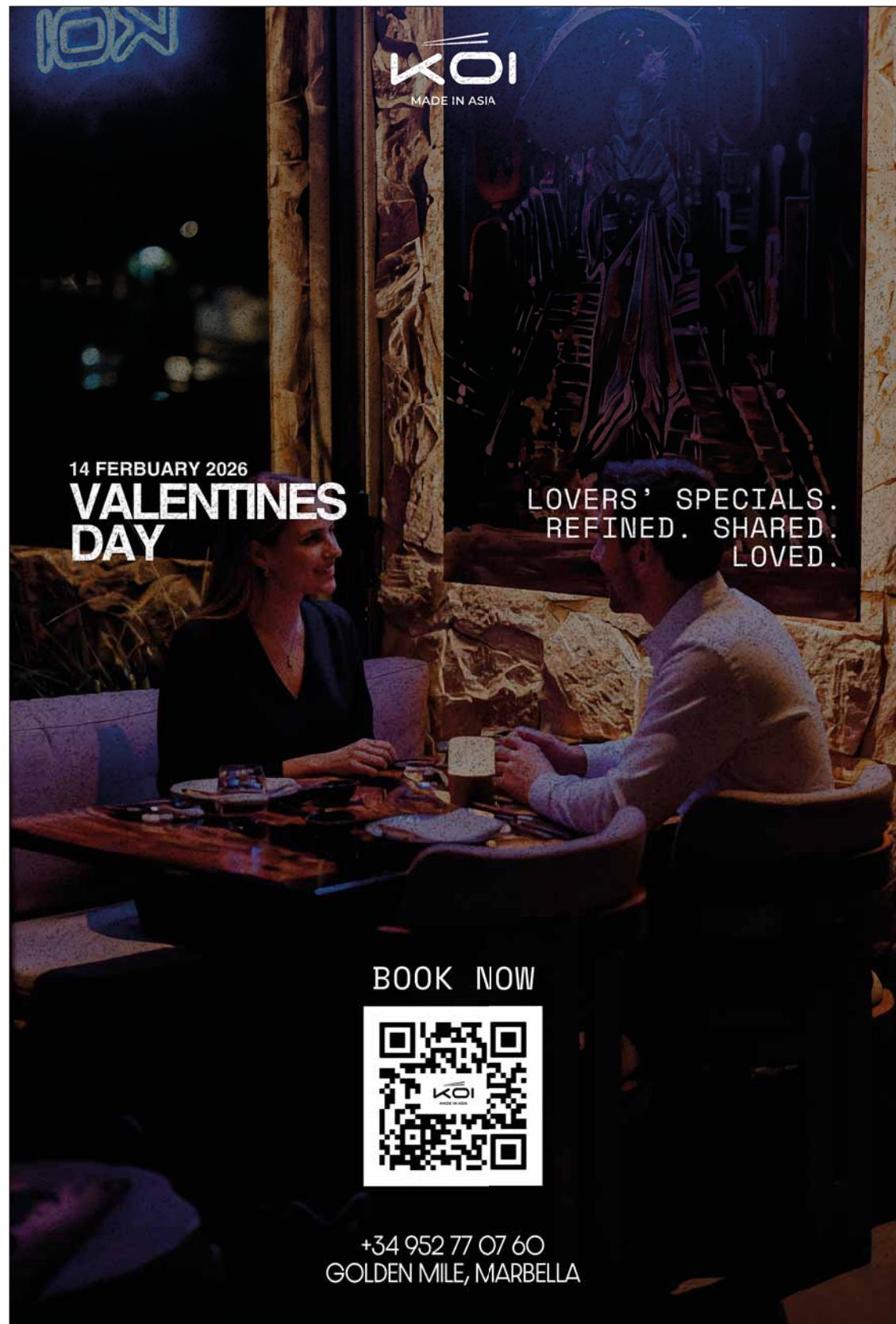
PARGO ROJO A LA PARRILLA



LOMO ALTO 300 GR



NOCHE ÁRABE Y MARIPOSA ÁCIDA



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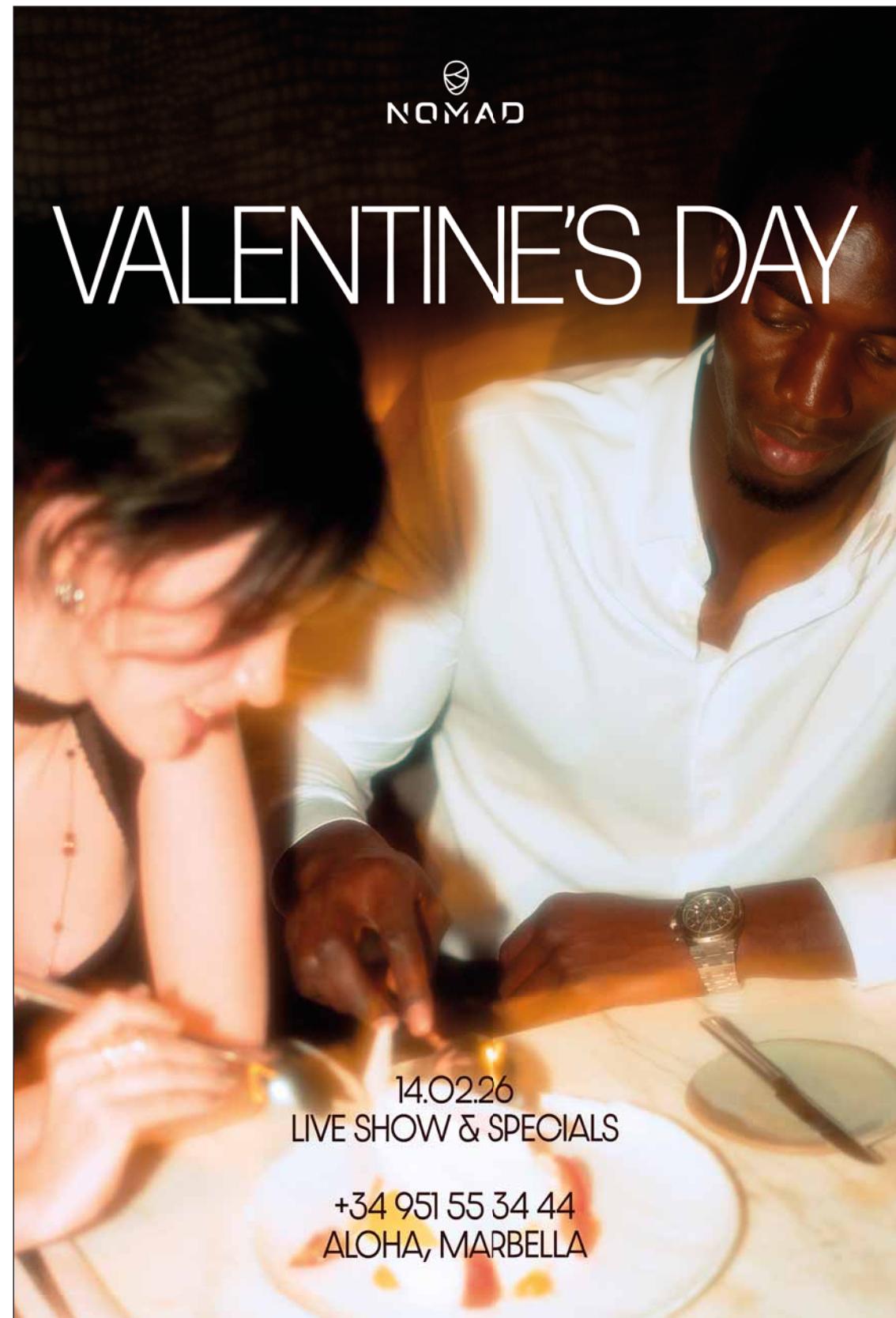
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# VALENTINE'S DAY

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ALOHA, MARBELLA

## TONY'S BEACH: UN NUEVO ESPACIO, LA MISMA ESENCIA

### UN RINCÓN JUNTO AL MAR CON ALMA MARINERA

Desde hace décadas, Tony's Beach ha sido un punto de encuentro para quienes buscan disfrutar del Mediterráneo en su forma más pura. Nació en la arena, con el sonido de las olas como banda sonora y el aroma del pescado recién hecho impregnando cada momento.

Con el paso del tiempo, ha evolucionado sin perder su esencia. Sigue apostando por el producto fresco, los sabores auténticos y esa atmósfera única que lo ha convertido en un clásico de Marbella.



### TRADICIÓN Y CALIDAD EN CADA PLATO

La cocina de Tony's Beach es un homenaje a la gastronomía marinera. Los mejores ingredientes del mar y la tierra para ofrecer pescados y mariscos frescos, arroces elaborados con mimo y una carta que respeta la tradición sin renunciar a la creatividad. Cada visita es una invitación a detener el tiempo, a disfrutar de una buena comida con vistas al mar y a compartir momentos que se convierten en recuerdos. El Mediterráneo en cada bocado. Brasa, tradición y producto local. Un lugar para saborear la vida.



### TONY'S, ESENCIA MEDITERRÁNEA FREnte AL MAR

Pero Tony's Beach no es solo una cuestión de sabor. Es el encuentro entre la tradición y la comodidad, donde el sonido del mar acompaña cada comida y el entorno invita a disfrutar sin prisas. Nuestra terraza es el escenario ideal para almuerzos relajados y cenas con la mejor compañía, siempre con el mar como testigo.

A medida que el sol comienza a descender, Tony's Beach se transforma en el lugar ideal para disfrutar de un atardecer inolvidable. Nuestra carta de cócteles ofrece desde clásicos bien elaborados hasta creaciones refrescantes con ingredientes seleccionados para realzar cada momento.

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# IVO WAKAR

EXECUTIVE CHEF AT TONY'S BEACH

## Who is Ivo Wakar?

I am a very passionate person, especially when it comes to cooking, although the curious thing is that it was never something I planned. I didn't grow up dreaming of becoming a chef, nor did I have a clear idea of what I wanted to do.

Cooking appeared in my life unexpectedly, and when it did, it changed everything. Over time, I've realised it wasn't a coincidence. Today, cooking is my way of expressing myself, of understanding the world and of being present in it. It's where I truly feel like myself.

## How did you start in the world of gastronomy?

It began at a time when I felt I needed something different. I didn't really know what I was looking for, but I did know that what I was doing at the time no longer fulfilled me.

One night, almost by chance, I ended up watching a cooking programme and became completely absorbed. It wasn't just the food; it was the process, the precision, the respect for every gesture. Something awakened in me.

I started experimenting at home, knowing almost nothing, with an almost childlike curiosity. From there, I wanted to learn properly and trained at the Basque Culinary Center. I discovered that cooking is not only creativity, but also study, consistency and a great deal of humility. Since then, I've never stopped learning.

## What can you tell us about your work at Tony's Beach?

At Tony's Beach, I am the Executive Chef, but to me it's much more than a title. Tony's is a very living project. People don't come here just to eat; they come to feel something.

My day-to-day life is about thinking, testing, making mistakes and trying again. I'm very restless in the kitchen, very curious. I like to understand how a product reacts, what happens with temperature, texture, fermentation or even a simple boil. Many ideas are born this way — through constant testing, observation and refusing to settle for the first thing that works.

Tony's is a reflection of all this: honest cooking, with technique, but above all with soul. And that is built through teamwork, listening and a lot of daily effort.

## What projects are you currently working on?

We're in a phase of continuous evolution. There are dishes that are refined over and over again, products that are studied and techniques that are tested until balance is found.

On a personal level, I'm always researching. I enjoy trying new techniques, new ingredients and understanding why things happen in the kitchen. Sometimes an idea starts as an unshaped test and ends up becoming a dish. That process truly fascinates me.



## What do you love most about your profession?

Creating real emotions. Letting a dish tell a story without the need for words.

I like to think that someone can taste something and, for a few seconds, forget about everything else. Cooking has that power. It's tough, demanding and often invisible, but when you see a genuine reaction from someone, you know it was worth it.

For me, cooking is about caring.

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

Honestly, especially during high season, almost everything revolves around Tony's. It's a project that demands a lot, but also gives me a lot in return.

Whenever I can, I try to make time for my children and for Paula, my wife. They are my balance. They remind me why I do what I do and bring me calm when the pace becomes intense.

## What do you think of X Magazine?

I like that it focuses on real stories, told with honesty and not just image. I believe it's important to give space to the process, the effort and the people behind each project.

Xavi Márquez  
CEO X Magazine

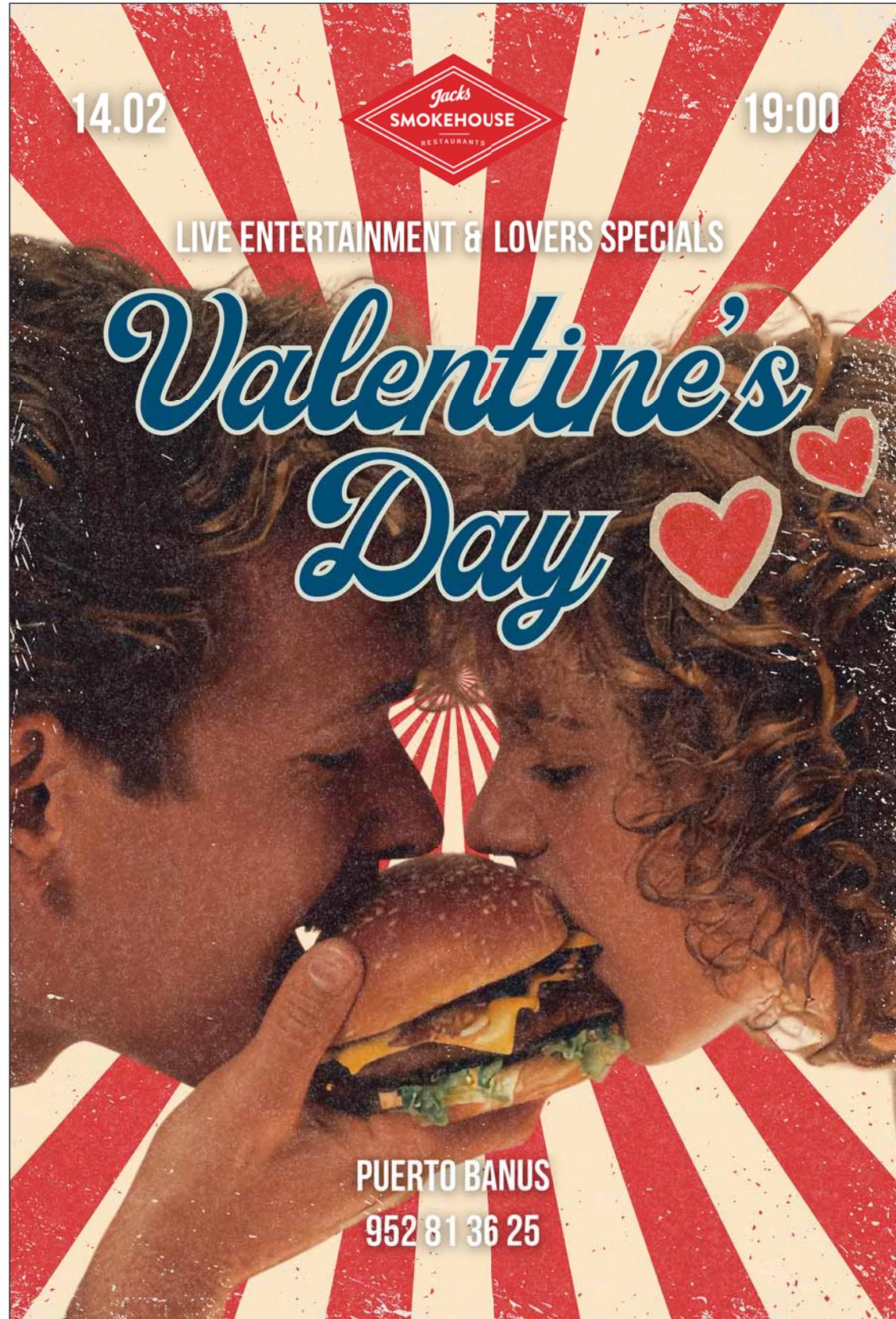


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Y EN SU PUNTO



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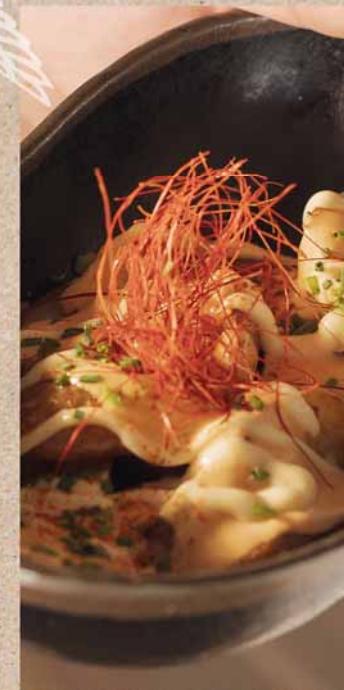
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#### INGREDIENTS

2 Aubergines  
2 Fresh Mozzarellas  
80gr Grated  
Parmesan Cheese  
400 gr Homemade  
Tomato Sauce  
Salt  
Dried Basil  
Olive Oil

#### INGREDIENTES

2 berenjenas  
2 bolas de mozzarella fresca  
80 g Queso  
Parmesano rallado  
400gr. de salsa de tomate  
frito casero  
Sal  
Albahaca seca  
Aceite de oliva

#### AUBERGINE PARMEGIANA

##### Directions

Wash and cut the aubergines in slices of approximately 1/2 cm, and place them in an oven dish previously lined with greaseproof paper. Add salt, dried basil, and a dash of olive oil. Cook in the oven for 20min at 200°C.

For the tomato sauce, we recommend a homemade, following own recipe.

Once the aubergines are cooked, remove from the oven and place on a plate, and do not turn off the oven. In a new oven dish, apply a layer of tomato sauce, then a layer of aubergines, followed by a layer of sliced Mozzarella. Repeat the layers until there is no more aubergines and sauce, leaving the sauce as the last layer. Last, sprinkle the grated Parmesan cheese all over. Leave in the oven for approximately 10min, then for 5 extra minutes to slightly grill the top.



#### BERENJENAS A LA PARMESANA

Lavamos y cortamos las berenjenas en rodajas de aproximadamente 1/2 cm. Las colocamos en una fuente de horno, que habremos forrado con papel vegetal. Añadimos sal, albahaca seca y un chorrito de aceite de oliva. Horneamos 20 minutos a 200°C.

Para la salsa de tomate, se recomienda una preparación casera usando una receta propia.

Una vez horneadas las berenjenas, sacar y poner sobre un plato, mientras dejamos el horno encendido. En otra fuente de horno, ponemos una capa de salsa de tomate, berenjenas y rodajas de mozzarella. Aplicaremos más capas hasta que se terminen las berenjenas y la salsa, dejando como última capa salsa de tomate. Por último, espolvorearemos con queso parmesano rallado. Metemos en el horno durante 10 minutos aproximadamente, seguidos de otros 5 minutos más gratinando.

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## THE SELECTION SETTING THE TREND... AND AVAILABLE AT CASA PABLO



In 2025, signature wines have become the new symbol of style—limited productions, true authenticity, and an oenological precision capable of captivating even the most demanding critics.

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### DO Málaga — El Camaleón · 93 pts Robert Parker

A chameleonic wine, rich in nuances and Mediterranean finesse. Málaga steps onto the podium—and does so with style.

### DO Ribera del Duero — Abri Las Alas · 95 pts Tim Atkin

Elegance and depth in a glass that invites you to take flight. An essential choice for lovers of the new, contemporary Ribera.

### DO Ribera del Duero — Félix Callejo · 97 pts Tim Atkin

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#### 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**

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##### **PHOTOGRAPHY**

Product, space or book photography.

##### **BRAND CREATION**

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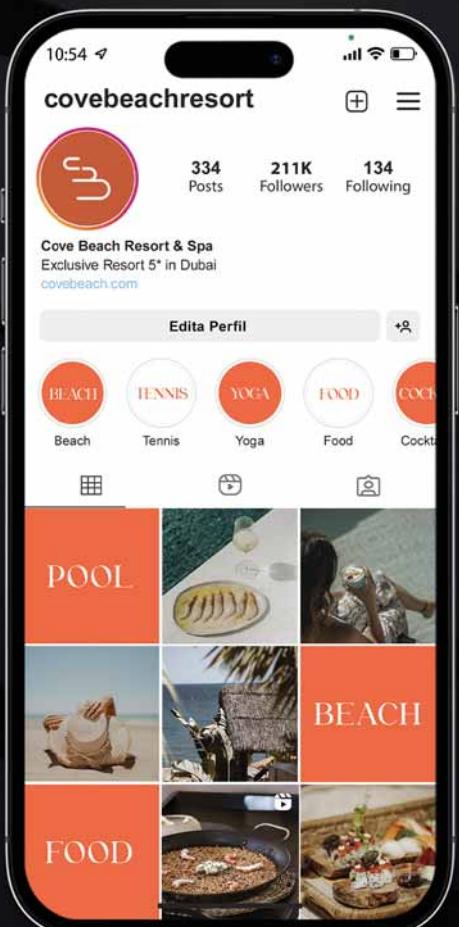
We record your events and edit the final product to immortalise your best memories.

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# SPORTS



# BEAUTY



#### 1. STRETCH AND WARM UP BEFORE THE GAME

Try to warm up with a 5-minute run and stretching exercises before entering the court. You'll notice how your mind and your muscles will be more active and ready to begin the game. This will also lower the risks of injury that may prevent us from playing for a long period of time. Your first hits and movements will be smoother, you'll react faster. Proven facts.

#### 2. ENSURE YOUR RETURN

Regardless of how the ball comes from the other side, don't take risks with a powerful and low return, as you're more likely to make mistakes. Try to return the ball with a diagonal lob towards the player who serviced, or parallel to the player at the net.

#### 3. TAKE THE TIME TO PREPARE YOUR POINTS

Padel is a game of percentages, the players that make the least number of mistakes win the game. How many times have you lost a game, despite being more skilled than your opponents? Try to maintain your game without rushing into scoring the point, patience is key in padel, slowly build your point, and once we're sure of it, we score it.

#### 4. STAY IN COMMUNICATION WITH YOUR PARTNER

It's very important to talk with your partner and decide on who will tackle which balls, especially those that are heading towards the lower centre of your side of the court, or lobs. Good communication is a plus that allows us to anticipate the game and be better prepared to hit.

#### 5. LOBS AND MORE LOBS

The lob is the star in padel. Some say that it should not be considered padel, but try getting back to them with lobs, you'll notice the difference. Your opponent will become more nervous and increase their chances to make mistakes. Sending a lob behind your opponents will allow us to take the initiative in the game, switching from defending ourselves on the walls to counterattack and take the net, increasing our chances to score the point.

#### 6. COVERING AREAS AS YOU SHOULD

Games in pairs involve coordination between each other during attack and defense. We must always try to avoid the least possible unattended

areas on our side of the court. We must aim at closing these by moving forward together at the same time, coming from a defensive stance at the back, to a progressive counterattack towards the net. Forget about standing diagonally from each other. Just like in table football, players stand next to each other, allowing them to cover angles more efficiently. This technique in padel is known as the "windscreen wipers".

#### 7. AIM AT CONQUERING THE NET

We have higher chances to score points at the net. Nevertheless, it also demands quick reactions and good reflex. The hit must be fast and short. Some pairs prefer to play defensively from the walls, but it will be ultimately impossible for them to win the game.

#### 8. DON'T TAKE UNNECESSARY RISKS

After scoring a great point, we're easily tempted to improve the next one, taking higher risks than we ought to. After you've gained that super point, keep your feet on the ground and keep playing safely, do not try to score another great point. This is why we always say that "AFTER A GREAT MOVE, COMES A GREAT MISTAKE."

#### 9. TRAIN AND PRACTICE

Watching professional games is a great way to learn, but what really matters is PRACTICE! In order to get a feel of the game and improve daily, aim at training at least once a week with a qualified padel coach who will help you with those technical hits that need improving, as well as with the possible tactical scenarios in game. If you're unable to do this, try to play as many games as possible, as they'll allow you to get the feel of the game and learn to better read every move and position yourself on the court.

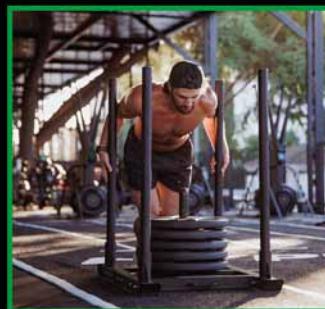
#### 10. UNWINDING AND STRETCHING

After the game, it is crucial to relax the muscles that worked out the most. Stretching while commenting on the game and moves with our partners always feels great.

fuente: padelstar.es



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## SANDRA GARRIDO

ADMINISTRATION AND ACCOUNTING AT GRUPO MOSH

**Who is Sandra Garrido?**

I'm Sandra Garrido, a very family-oriented, cheerful and adventurous person. I come from a large and close-knit family — there are four siblings in total. At the age of 18, I moved to California to study, and since then my professional journey has been quite diverse.

**How did you start in the world of administrative management?**

I started in a very natural way, after my time in hospitality. After spending a decade in England, working in several major hotels in London such as Conrad, Hilton Hyde Park and The Hoxton in Shoreditch, and holding roles in front desk management, reservations and events, I returned to Spain and gradually shifted my focus towards administration and finance. It was a very organic transition.

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

I started at Grupo Mosh in the cash department across different venues and then gradually trained in administration and accounting. A nice anecdote is that within our team we always try to maintain a close and family-like atmosphere, which makes the work much more enjoyable and adds a touch of humour even on the busiest days.

**What projects are you currently working on?**

At the moment, we are involved in several internal optimisation and process improvement projects. We are constantly looking for ways to offer a better service and make management more efficient, so these types of initiatives are always ongoing.

**What do you enjoy most about your profession?**

What I enjoy most is the variety. I've worked in hospitality, event organisation and administration, and I always find something new to learn. On top of that, at Grupo Mosh we are like a small family, which makes everything more special.

I love the combination of working with people while also handling the organisational and numerical side of things. I really enjoy feeling that I'm helping things run more smoothly and that the people I work with feel comfortable and supported.

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

When I'm not working, I really enjoy spending time in the countryside with my two daughters and our animals. We love nature and a calm family life, so a day off for me usually means walks, quality time with them and plenty of disconnection.

**What do you think of X Magazine?**

I think it's great that X Magazine gives space to these kinds of stories, as it allows us to share a little of our journeys and experiences. So I'm very happy to be speaking with you.



**¿Quién es Sandra Garrido?**

Soy Sandra Garrido, una persona muy familiar, alegre y aventurera. Vengo de una familia grande y muy unida; somos cuatro hermanos. Con 18 años me fui a California a estudiar y, desde entonces, he tenido un recorrido profesional bastante variado.

**¿Cómo empezaste en el mundo de la gestión administrativa?**

Empecé de una manera bastante natural, después de mi etapa en la hostelería. Tras pasar una década en Inglaterra, trabajando en varios hoteles importantes de Londres como Conrad, Hilton Hyde Park o The Hoxton en Shoreditch, y desempeñando roles como responsable de recepción, reservas y eventos, volví a España y comencé a enfocarme más en la administración y las finanzas. Fue una evolución muy orgánica.

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

En Grupo Mosh empecé en el departamento de caja en distintos locales y, poco a poco, me fui formando en administración y contabilidad. Una anécdota simpática es que en nuestro equipo siempre intentamos mantener un ambiente muy cercano y familiar, lo que hace que el trabajo sea más llevadero y que incluso los días más ajetreados tengan su toque de buen humor.

**¿En qué proyectos trabajáis actualmente?**

Actualmente estamos inmersos en varios proyectos de optimización interna y mejora de procesos. Siempre buscamos ofrecer un mejor servicio y hacer que la gestión sea más eficiente, por lo que este tipo de proyectos están en constante desarrollo.

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

Lo que más me apasiona es la variedad. He pasado por la hostelería, la organización de eventos y la administración, y siempre encuentro algo nuevo que aprender. Además, en Grupo Mosh somos como una pequeña familia, y eso lo hace todo más especial.

Me encanta combinar el trabajo con personas con la parte más organizativa y numérica. Disfruto sintiendo que ayudo a que todo funcione mejor y a que las personas con las que trabajo se sientan a gusto.

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

Cuando no estoy trabajando, disfruto muchísimo de estar en el campo con mis dos hijas y nuestros animales. Nos encanta la naturaleza y la vida tranquila en familia, así que un día libre para mí significa paseos, tiempo con ellas y mucha desconexión.

**¿Qué opinas de X Magazine?**

Me parece genial que X Magazine dé espacio a este tipo de historias, porque nos permite compartir un poco de nuestras trayectorias y experiencias. Así que encantada de hablar con vosotros.

Xavi Márquez  
CEO X Magazine



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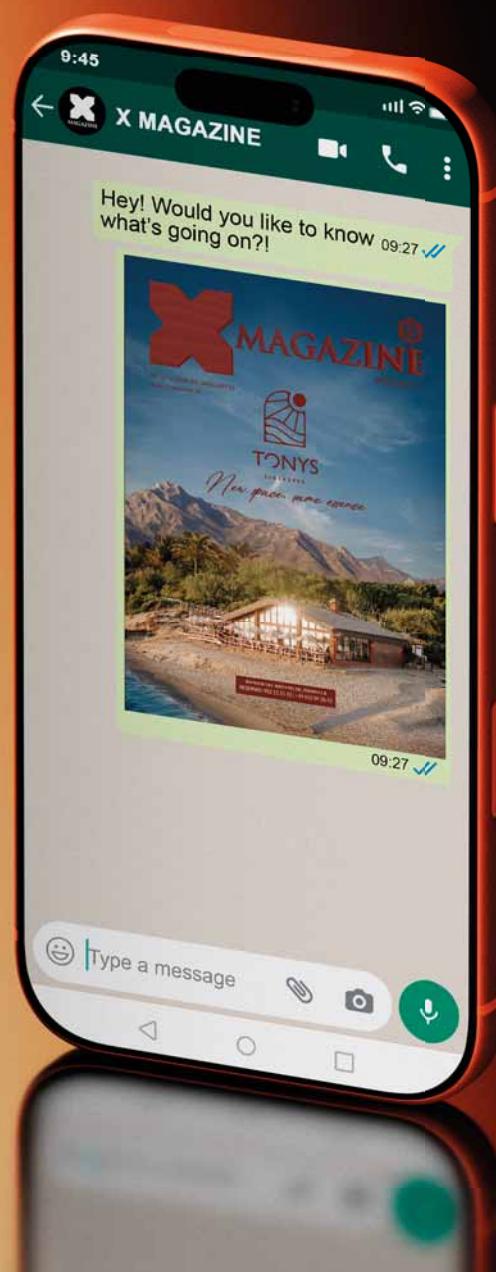
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#### FOOD INFLATION AND ITS IMPACT ON HEALTH

The sustained rise in food prices has become one of the main factors shaping eating habits in Spain. Beyond its immediate impact on household budgets, food inflation is significantly altering shopping baskets and, as a result, the nutritional quality of diets. It is not just about spending more, but about eating differently, within a context that already showed limited adherence to dietary recommendations.

Available data indicate that, under economic pressure, many households are prioritising cheaper, more filling and energy-dense foods, while reducing their purchase of products traditionally associated with healthy eating. This shift particularly affects fresh foods with higher nutritional value and accelerates the departure from the Mediterranean dietary pattern, characterised by an abundance of plant-based foods, variety and a predominance of minimally processed products.

The result is a less diverse diet with lower overall quality, even when total caloric intake remains similar. One of the most relevant changes is that inflation is not so much reducing the amount of food consumed as it is reducing its quality: energy intake is maintained, but the nutritional profile becomes poorer.

This type of diet not only provides fewer micronutrients, but is also less satiating, which encourages greater consumption of low-quality products and makes it harder to maintain a healthy body composition. In the medium and long term, this pattern is associated with a higher risk of chronic diseases and a decline in overall wellbeing.

The impact of these changes is not evenly distributed. Lower-income households, families with children and older adults are particularly vulnerable, as they have less capacity to absorb rising prices without compromising the quality of their diet. In this way, food inflation acts as an amplifier of social inequalities in health, translating economic differences into unequal risks of disease.

In this context, public messaging must be realistic and avoid placing blame on individuals. The issue is not about demanding ideal diets, but about prioritising within real possibilities, planning food purchases and avoiding systematic cost-saving strategies based on replacing basic foods with products of very low nutritional value. Small, sustained decisions — such as preserving dietary diversity and reducing unnecessary ultra-processed foods — can help mitigate part of the impact. At the same time, from my perspective, it is essential to address this situation from a public health standpoint. Ensuring affordable access to healthy foods, strengthening nutrition education and recognising that diet is not solely an individual choice but one shaped by economic conditions will be key to preventing inflation from leading to a sustained decline in nutritional quality.

How this challenge is addressed will have direct consequences for population health in the years to come.



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**MAUS**

Little Maus was found on the street very frightened. Although he is a shy dog, once he gains confidence he becomes incredibly sweet and, with time and patience, will happily ask for cuddles and playtime, which he truly enjoys.

He is still a bit nervous when walking on a lead, but little by little he is learning and feeling more secure. When we take him to the exercise area and let him off the lead, he takes full advantage of the moment to run around energetically. When he's not running, he shows his curious side, enjoying sniffing everything during his walks.

He does not seem bothered by the presence of other dogs, as he arrived at the shelter together with another female dog who was also rescued from the street.

Maus needs a family who can truly see him and give him the time he needs to adapt to family life. Once he settles in and his affectionate and cheerful personality shines through, it will be impossible not to fall in love with him.

Do you want to become their lifechanger? Contact us!  
[adopciones@tripleamarbella.org](mailto:adopciones@tripleamarbella.org)

**MURPHY**

Murphy arrived at Triple A at approximately two years of age. He previously lived in a home, but was abandoned when his family returned to their home country, leaving him and other cats behind. So far, Murphy is the only one who has been rescued.

Despite this experience, Murphy has an exceptional temperament. He is a very affectionate cat who enjoys human contact, cuddles and close companionship. He is trusting and loving towards people and gets along well with other cats, which makes his adaptation to a family environment much easier.

Murphy is a balanced and gentle cat who deserves a responsible and committed family, one that can offer him stability, affection and a permanent home where he will never experience abandonment again. Adopting Murphy means giving him the chance for a safe life full of love.

If you want to become their new family, contact us!  
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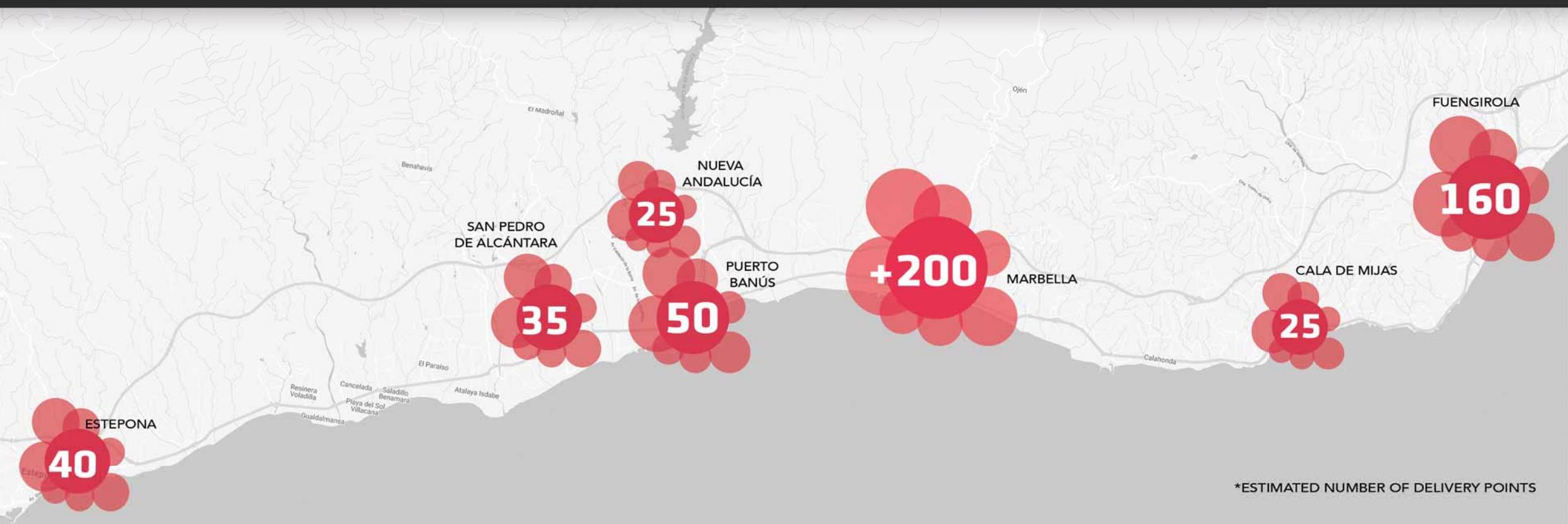
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# MARÍA OJUELOS PÉREZ

SINGER

## Who is María Ojuelos Pérez?

María Ojuelos Pérez (Lucena del Puerto, Huelva) is a young singer who has turned music into both her vocation and her profession. From an early age, she showed a strong artistic sensitivity, beginning her musical journey at porches and Rocio gatherings, where she discovered her passion for singing.

Her talent and dedication have led her to work as a backing vocalist for well-known artists from the Andalusian music scene, including Irma Vilchez and Marisol Bicocco, sharing stages and experiences that have enriched her career.

With a versatile voice and a style deeply rooted in flamenco and emotional interpretation, María Ojuelos is emerging as a growing artist with a promising career and a firm desire to establish her name in the music industry.

## How did you start in the world of music?

My beginnings in music are closely linked to my family and the tradition of El Rocio. From a very young age, I sang along the pilgrimage routes, although no one in my family is professionally dedicated to music. It comes from within me, as music has always called to me in a special way.

At a very young age, I began taking part in recordings of sevillanas albums, and those first experiences were what truly awakened my artistic vocation.

## What can you tell us about your work?

I am an early childhood educator and currently work at Cardenal Spínola School, a place where I am fortunate to combine my vocation for teaching with music — two fundamental pillars in my life. Daily contact with children inspires and fulfils me, and music always finds its place between both worlds.

In my free time, I love returning to El Rocio and sharing moments with my friends; it's where I disconnect, recharge my energy and reconnect with myself.

## What projects are you currently working on?

I am experiencing one of the best moments of my life, with many projects in mind. Together with my friends and colleagues Lola and Trian, with whom I share a strong bond, we came together at Christmas and from that reunion a very special "zambomba" was born. That experience has inspired us to continue working together and to look forward with excitement to everything that lies ahead.



## What do you love most about your profession?

What I love most about music is its ability to convey emotions and connect with people. I love being able to express what I feel through my voice and seeing how that emotion reaches the listener. Music is a way of life for me — a way of communicating what words sometimes cannot express.

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

As I am often far from my family and friends, whenever I have free time I like to spend it with them and enjoy their company.

## What do you think of X Magazine?

X Magazine Marbella feels like walking through the city with a curious and elegant friend: it shows you corners, flavours and experiences that captivate, always with a vibrant and inspiring perspective.

Xavi Márquez  
CEO X Magazine

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NIGHT



LIFE



# ANTHONY JIMENEZ

SAXOPHONIST & MUSIC PRODUCER.

## Who is Anthony Jiménez?

I am a saxophonist, music producer and director of **So Perfect Band & Orchestra**.

## What projects are you currently working on?

I am currently developing several projects. On the one hand, my solo saxophone show, designed for festivals, concerts and special productions. On the other, I direct **So Perfect Band & Orchestra**, a broader stage project in which I lead the musical and creative direction, integrating different instruments and formats depending on the setting.

In addition, I continue producing new music, both original material and arrangements or remixes of well-known tracks, with the aim of expanding my artistic language and taking it to new stages.

## What sets your artistic proposal apart from other saxophonists?

Through the saxophone, I aim to evoke emotions, accompany moments and create lasting memories for the audience. Over the years, I have built my own path, performing in different parts of the world and learning from every stage.

The difference lies in the approach. I don't see the saxophone as a complement, but as the central axis of the show. I work on the repertoire, show structure, creation of backing tracks and stage presentation with a mindset closer to an artistic production than to a one-off performance.

## Tell us about your musical productions

I currently produce using **Logic Pro**, creating original music in styles such as House and Pop, within a commercial and dance-oriented context.

I also produce remixes of well-known songs, giving them a fresh and contemporary sound, transforming them into styles such as Club House, Dance House or even Afro House.

In addition, I create scores and musical arrangements for string ensembles and groups, developing both original compositions and customised versions of well-known tracks for concerts.



## How do original music and covers coexist in your repertoire?

They coexist naturally. Well-known remixes help connect quickly with the audience, while my original music gives the project its identity. Each fulfils a different role within the show and they are designed to complement one another.

## What kind of stages are you interested in developing in the coming years?

I am interested in continuing to grow in venues where the project can be fully developed: festivals, theatres, cultural and institutional programmes, and event productions.

I look for contexts where the show becomes a complete experience, rather than simply musical accompaniment.

## What do you think of X Magazine?

I believe it is an interesting and very important platform for giving visibility to projects and artists from Marbella and the surrounding area.

Xavi Márquez  
CEO X Magazine

Discover more in [www.anthonyjimenez.com](http://www.anthonyjimenez.com)

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#### ¿PUEDO DEJAR BICICLETAS Y MUEBLES EN EL RELLANO DE LA ESCALERA?

Hay vecinos que deciden dejar objetos en el rellano para liberar espacio en casa o simplemente porque no les caben dentro de la vivienda. Muebles antiguos, bicicletas, patinetes o cajas son algunos de los objetos más habituales, y también los más molestos a la hora de introducirlos en el interior del domicilio.

#### ¿Está permitido dejar objetos en el rellano?

El artículo 9.6 de la Ley de Propiedad Horizontal establece la obligación de «**respetar las instalaciones generales de la comunidad y demás elementos comunes, ya sean de uso general o privativo de cualquiera de los propietarios, haciendo un uso adecuado de los mismos y evitando en todo momento que se causen daños o desperfectos**».

No obstante, también debemos tener en cuenta el artículo 6 de la LPH, que regula las normas de convivencia de la comunidad. Este artículo indica que «**para regular los detalles de la convivencia y la adecuada utilización de los servicios y cosas comunes, y dentro de los límites establecidos por la ley y los estatutos, el conjunto de propietarios podrá fijar normas de régimen interior que obligarán a todos los titulares mientras no sean modificadas conforme al procedimiento legal**».

No existe una ley que prohíba expresamente dejar este tipo de objetos en el rellano, siempre que no produzcan molestias ni impidan el paso. Por tanto, en principio está permitido, salvo que los estatutos de la propia comunidad establezcan lo contrario.

No es extraño que, debido a casos anteriores o por simple recomendación, la comunidad tenga este aspecto regulado de forma concreta. Para modificar los estatutos, es necesaria la aprobación por mayoría de los vecinos.

#### CAN I LEAVE BICYCLES AND FURNITURE ON THE STAIR LANDING?

Some residents choose to leave objects on the stair landing to free up space at home or simply because they do not fit inside the property. Old furniture, bicycles, scooters or boxes are among the most common items, and also the most inconvenient to bring into the dwelling.

#### Is it allowed to leave objects on the landing?

Article 9.6 of the Horizontal Property Act states the obligation to “**respect the general installations of the community and other common elements, whether for general or private use by any owner, making proper use of them and avoiding at all times any damage or deterioration.**”

However, Article 6 of the Horizontal Property Act must also be considered, as it regulates community rules of coexistence. This article establishes that “**in order to regulate matters of coexistence and the proper use of common services and elements, and within the limits set by the law and the statutes, the community of owners may establish internal regulations, which shall be binding on all owners until they are amended in accordance with the legally established procedure.**”

There is no law that expressly forbids leaving such objects on the stair landing, provided they do not cause inconvenience or obstruct passage. Therefore, it is generally allowed unless the community's statutes state otherwise.

It is not uncommon for a community to have this matter specifically regulated, either due to previous incidents or by recommendation. Any modification of the statutes requires approval by a majority of the homeowners.



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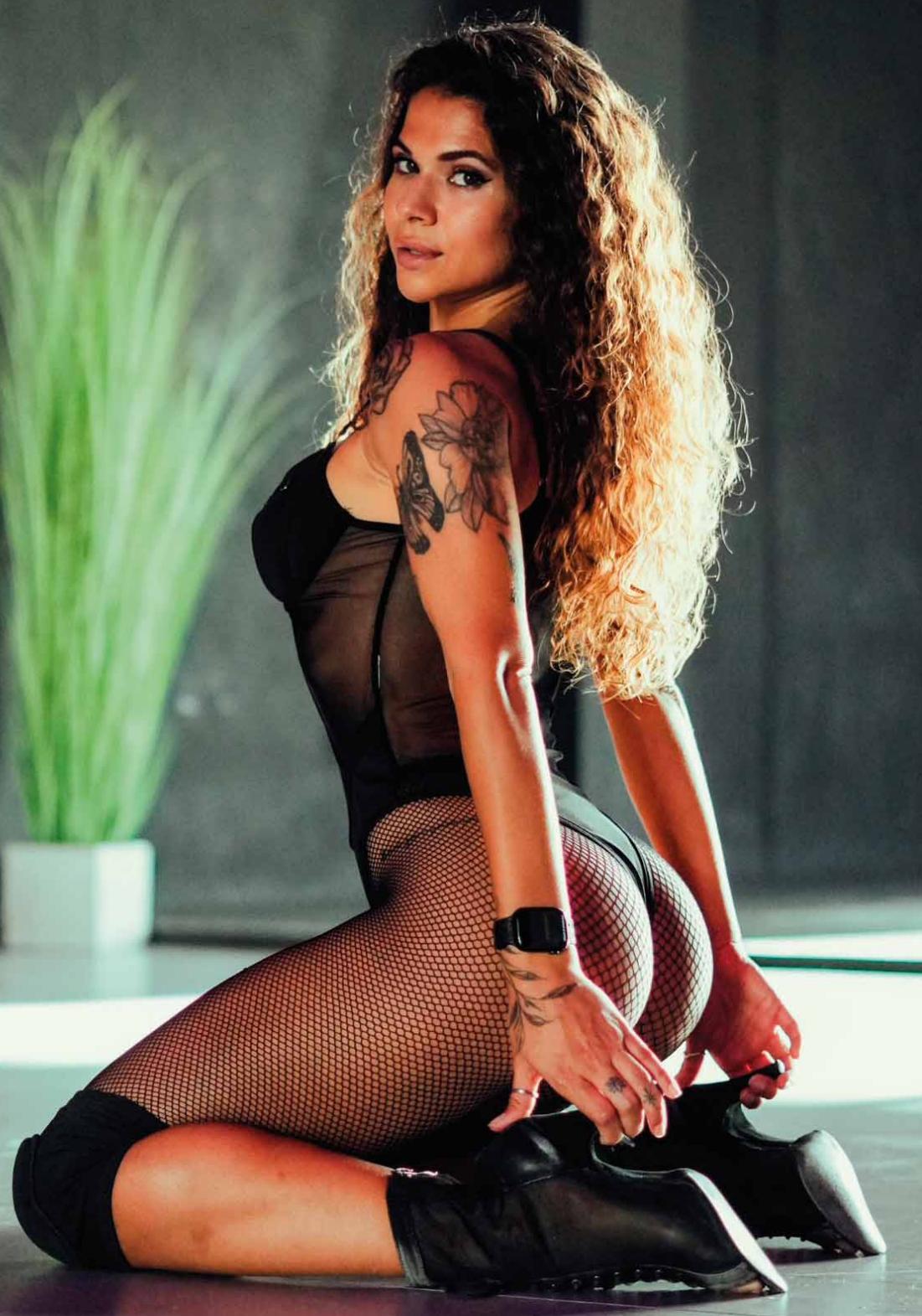


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# ARACELI MARINO

DANCER AT GRUPO METRO

## Who is Araceli Marino?

I'm a dancer, teacher and choreographer, deeply in love with movement and body expression. I come from a family closely connected to the arts: my father is a DJ and my mother a ballet teacher — a combination that shaped my relationship with music, art and movement from a very young age. They are my language, my refuge and my way of understanding the world.

Life naturally led me to dance. I spent my childhood between stages and, at the age of 18, I began teaching. Teaching comes naturally to me, and I'm passionate about guiding processes, helping people discover their own movement and witnessing how they transform when they allow themselves to express freely.

I have a very motivating energy; I enjoy helping others build confidence, let go and connect with music. More than "giving classes", I aim to create experiences where each person can connect with their strength, sensuality and freedom.

## When did you start in the world of live shows?

While teaching, I became involved in competitions and performances, but this time from the other side. That stage gave me valuable experience: I learned how to work in teams, lead groups and understand how the entertainment world works from the inside.

Live shows came as a natural consequence of my journey. I love creating, choreographing and moving energy on stage. I found my place in different projects where I could contribute both as a dancer and as a teacher. It was an organic process, driven by my desire to be on stage — and also behind it — supporting the growth of others.

## Experience at Grupo Metro

Grupo Metro gave me the opportunity to grow professionally in Marbella and showcase my work as a dancer, choreographer and entertainer. In 2023, I started working with a team at Max Beach, where we developed choreographed shows that included acrobatics and pool animation — something quite pioneering at the time.

I've been part of this project for two years now, exploring creativity, developing our own ideas and spending afternoons dancing alongside the audience at this fabulous beachfront beach club.

I have many anecdotes, but some truly reflect what I love about my work. I remember moments when we managed to get the entire beach club dancing with us — people singing, celebrating and, on several occasions, ending up in the pool! I love creating playful moments, like conga lines around the pool or improvised dance battles with guests. And not to mention aquazumba days.

When people allow themselves to have fun, I leave with more energy than I arrived with. These moments remind me why I do what I do: it's not just about dancing or entertaining, but about creating connections, joy and spaces where people feel free to express themselves and enjoy the moment.

## What are you currently working on?

This year, I also joined the Dinner Show team at Nomad restaurant, where new doors have opened for me. There, I not only perform alongside top-level singers and musicians, but also present my own numbers, where I can highlight my style and specialties, such as samba and sensual dance.

At the same time, I continue teaching dance classes and workshops, where I share my "Sensual Soul Movement in heels" style. My focus is on helping each woman connect with her body, her sensuality and



her own way of moving — without fear or judgement. I work through body awareness, musicality and creativity, always aiming for enjoyment, expression and empowerment. For me, dance it's reconnecting with yourself.

## What do you love most about your work?

What I love most is seeing how music and movement transform people. I enjoy watching people feel free to be themselves and guiding women as they reconnect with their bodies, their sensuality and their ability to express freely.

I'm also passionate about the creative side of my work: designing choreographies, creating playful and energetic moments, and developing exercises that explore movement. Dance, for me, is not just technique — it's about creating experiences, transmitting energy and spreading enthusiasm. That combination of teaching, performance and connection is what makes me truly love my profession.

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

When I'm not working, I'm usually at the beach, walking my dogs or training. I like to stay active and keep movement as part of my daily life, as connecting with my body helps me stay present. I also enjoy spending time on creativity and learning new things whenever I can.

These moments are essential for recharging, resting, connecting with nature and returning to work with renewed energy and fresh ideas.

## What do you think of X Magazine?

I find X Magazine very eye-catching and useful. It keeps us up to date with the best in leisure, business and events along the coast, showcasing talent, trends and experiences in an original way. I usually keep every issue where I appear — and I'm very happy to be part of it today, sharing my work with its audience.

Xavi Márquez  
CEO X Magazine



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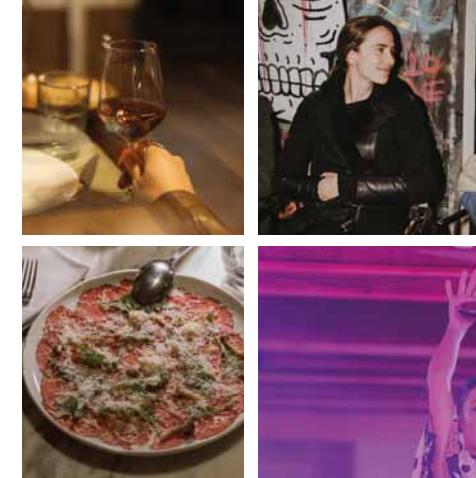
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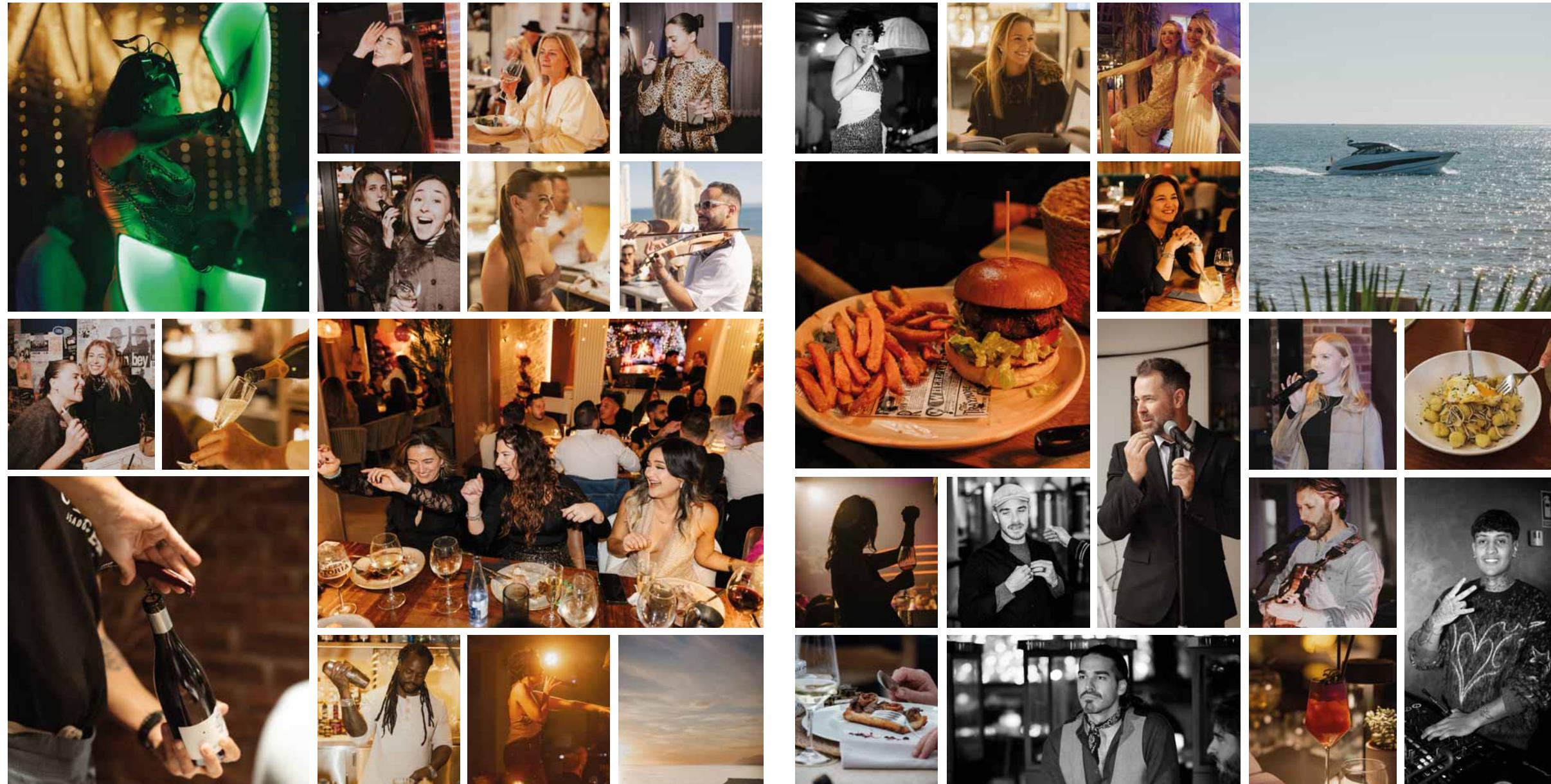
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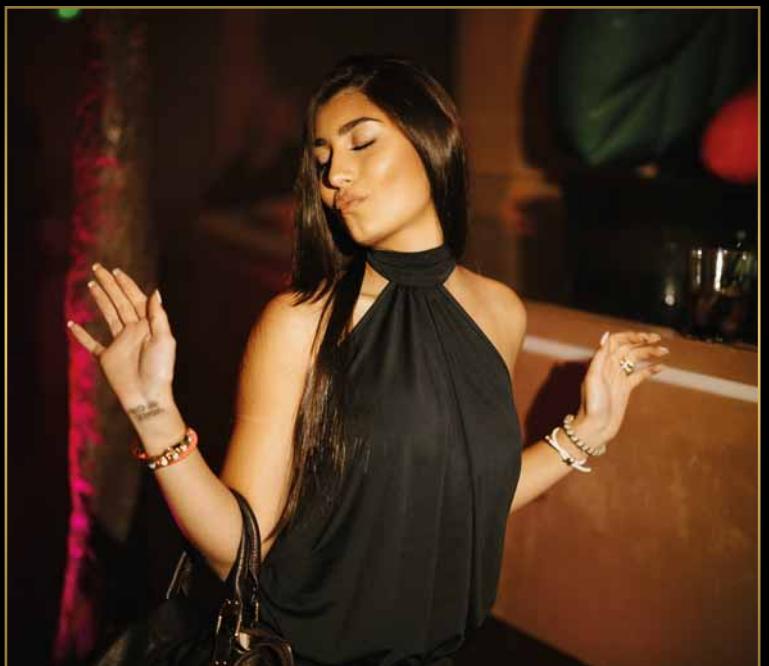
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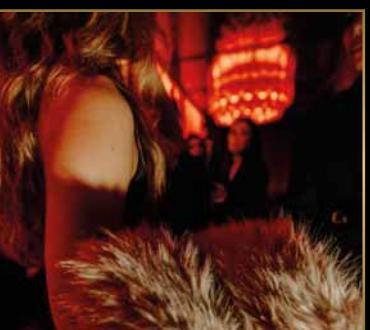
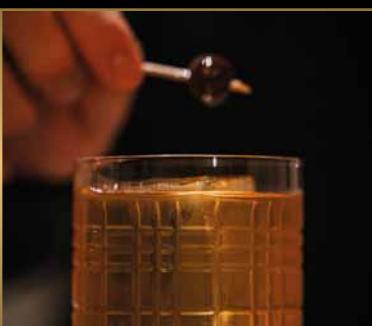
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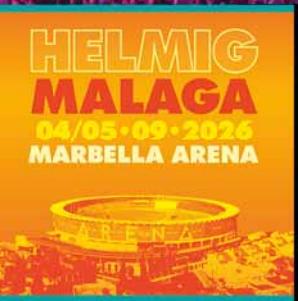
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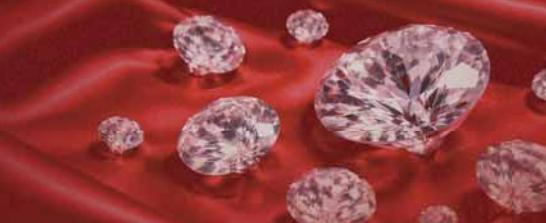
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