



YEARS  
**14**  
AÑOS

# MAGAZINE

AGENCY

Nº 163 | YEAR XIV MARCH '26

[www.xmagazine.es](http://www.xmagazine.es)



# MESTIZA



**BOHOSUNDAY**

SUNDAY APRIL 5

from 12 pm

LA **Ô** CABANE

SEASON OPENING  
**JAN BLOMQVIST**

**SATURDAY MARCH 28**

Lunch & Party

12pm · Till Late

Dress Code: **Blue & White**



M O M E N T O  
THE **MUSIC** TEMPLE

THU. 2 APRIL  
**JIMI JULES**

RESIDENT DJS  
BENCHEK – DRUSH  
TENSHI – NANO GARRIDO

SEMANA SANTA



# Frou Frou

Born from the Mediterranean

## NEW SEASON

Gather. Share.  
Stay a Little Longer

Avenida Playas del Duque, Marbella  
+34 641792 232



MARBELLA   
**STARLITE**

 **Occident**



**15 AÑOS**  
HACIÉNDOTE SENTIR

**OZUNA**  
19 DE JUNIO

**LENNY KRAVITZ**  
29 DE JUNIO

**DANNY OCEAN**  
04 DE JULIO

**ELENA ROSE**  
04 DE JULIO

**GRUPO FRONTERA**  
06 DE JULIO

**MAROON 5**  
07 DE JULIO

**DEEP PURPLE**  
09 DE JULIO

**ELVIS CRESPO**  
11 DE JULIO

**JEAN-MICHEL JARRE**  
13 DE JULIO

**YANDEL SINFÓNICO**  
18 DE JULIO

**DIANA KRALL**  
21 DE JULIO

**CARLOS RIVERA**  
22 DE JULIO

**ZUCCHERO**  
28 DE JULIO

**MANUEL TURIZO**  
30 DE JULIO

**MAU Y RICKY**  
30 DE JULIO

**SERGIO DALMA**  
04 DE AGOSTO

**GENTE DE ZONA**  
05 DE AGOSTO

**DELAOSSA**  
06 DE AGOSTO

**OMEGA 30 ANIVERSARIO**  
KIKI MORENTE Y LAGARTIJA NICK  
15 DE AGOSTO

**ANTOÑITO MOLINA**  
19 DE AGOSTO

**PASTORA SOLER**  
22 DE AGOSTO

**LOVE OF LESBIAN**  
29 DE AGOSTO

Y MUCHOS MÁS...

[starliteoccident.com](http://starliteoccident.com)  
JUNIO/JULIO/AGOSTO



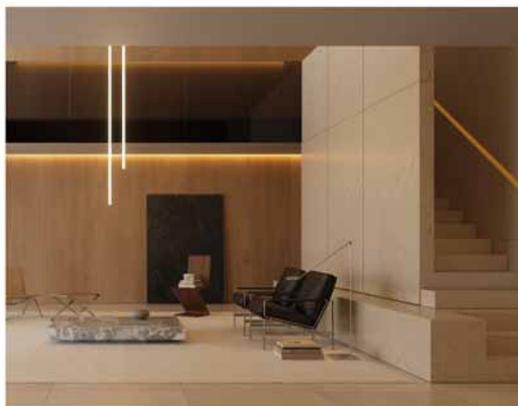
**LIVING SPACE:** Inside, the villa is tailored to offer unparalleled luxury and comfort. The main living area opens to a chef's kitchen with top appliances, sleek cabinetry, and a service kitchen for entertaining.

**BEDROOMS:** On the upper level, each en-suite bedroom is a private sanctuary with a balcony, a walk-in closet, and spa-inspired bathrooms with designer fixtures—all positioned to make the most of the natural views and light.

**WELLNESS & RELAXATION:** The villa's lower level is dedicated to leisure and wellness, featuring a private cinema, an expansive wine cellar, a fully equipped gym, and a sauna.

**INDOOR POOL:** The indoor pool, set against large garden-view windows, offers a serene space with luxurious lounges for relaxation.

**OUTDOOR OASIS:** Outside, the villa offers expansive terraces and landscaped gardens that flow naturally from the interiors. With covered and open seating, these spaces capture panoramic views of the sea, mountains, and surrounding landscape.



#### ZERO ENERGY CONSUMPTION

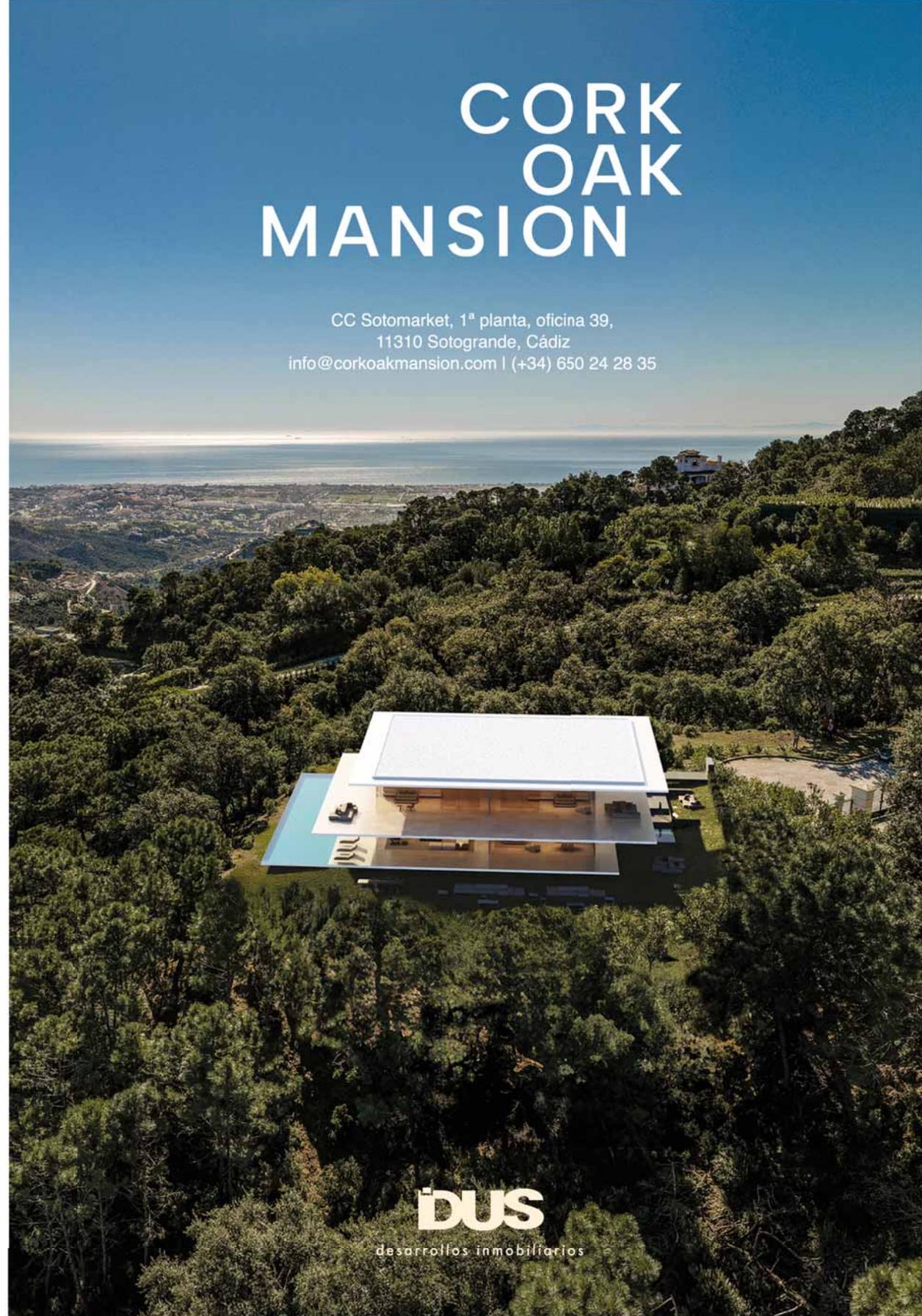
The villa's zero-energy approach includes advanced eco-friendly technologies, such as solar panels, high-efficiency insulation, and a smart energy management system. These elements work together to minimize environmental impact, while the villa's architecture maximizes natural light and ventilation, reducing the need for artificial heating and cooling. Premium materials—sourced responsibly—blend with the design, adding warmth, elegance, and sustainability.



This villa in La Zagaleta represents the pinnacle of sustainable luxury on the Costa del Sol, where sophisticated living meets eco-conscious design in Europe's most secure residential community.

# CORK OAK MANSION

CC Sotomarket, 1ª planta, oficina 39,  
11310 Sotogrande, Cádiz  
info@corkoakmansion.com | (+34) 650 24 28 35



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*"The reason people truly fail is not because they set their goals too high and miss them, but because they set them too low and hit them."*

*Jordan Belfort*

*La razón por la que las personas fracasan realmente no es porque pusieron sus metas muy altas y no llegaron, sino porque las pusieron muy bajas y las alcanzaron.*

**YEARS** **14** **AÑOS**  
**BY YOUR SIDE** **A TU LADO**

#### ***14 Years of Aiming Higher***

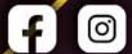
*For 14 years at X Magazine, we have never settled for the easy path. Reaching this milestone has been possible thanks to the talent, passion, and relentless effort of our entire team, who transform challenges into excellence with every single issue. However, this achievement is not ours alone: it is the result of the unwavering trust of the clients and readers who have believed in our vision, edition after edition. Today, we celebrate our journey, but above all, we celebrate our commitment to keep aiming for the top. Settling has never been an option.*

#### ***14 Años Elevando Nuestras Metas***

*Durante 14 años en X Magazine, nunca nos hemos conformado con el camino fácil. Llegar hasta este aniversario ha sido posible gracias al talento, la pasión y el esfuerzo incansable de todo nuestro equipo, que en cada edición transforma los retos en excelencia. Pero este logro no es solo nuestro: es el resultado de la confianza inquebrantable de los clientes y lectores que han creído en nuestra visión edición tras edición. Hoy celebramos nuestra trayectoria, pero, sobre todo, celebramos que seguiremos apuntando a lo más alto. Conformarnos nunca ha sido una opción.*



WWW.RADIOPLANETA.COM



@RADIOPLANETA

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## ADVERTISING X MAGAZINE

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hacer clic en el teléfono o la web para  
contactar directamente con el cliente.

Vamos, ¡entérate de todo  
antes que nadie!



# GASTRO



# NOMY



# LEONE

BRASSERIE

C. RIBERA, LOCAL 44, NUEVA ANDALUCÍA, 29660 MARBELLA, MÁLAGA  
TEL: +34 952 811 716 | info@leonebanus.com  
EVERY DAY FROM 10AM TO 00:00

Dear readers,

This month we invite you to discover **Leone Brasserie**, an elegant spot in Puerto Banús where the tradition of European brasseries meets refined, flavourful cuisine. With a concept centred on quality ingredients and classic recipes with a modern touch, Leone offers a sophisticated dining experience in a vibrant, cosmopolitan setting. From gin and juniper cured salmon or tuna tartare, to a classic Niçoise salad or the iconic steak tartare prepared tableside, each dish stands out for its freshness and precision. Highlights also include mussels marinière with fries, confit cod with black truffle nage, and an exquisite prime beef tenderloin. To finish, irresistible desserts such as vanilla crème brûlée or lemon tart provide the perfect finale. A must-visit for those who appreciate the elegance of a classic brasserie with the cosmopolitan spirit of Marbella. Don't miss it!

Estimados lectores,

Este mes os invitamos a descubrir **Leone Brasserie**, un elegante rincón en Puerto Banús donde la tradición de las brasseries europeas se combina con una cocina refinada y llena de sabor. Con una propuesta basada en producto de calidad y recetas clásicas reinterpretadas, Leone ofrece una experiencia gastronómica sofisticada en un ambiente vibrante y cosmopolita. Desde el salmón curado en gin y enebro o el tartar de atún, hasta la ensalada niçoise o el clásico steak tartare preparado en mesa, cada plato destaca por su frescura y precisión. No faltan especialidades como los mejillones a la marinera con patatas fritas, el bacalao confitado con nage de trufa negra o su exquisito solomillo de buey prime. Para terminar, postres irresistibles como la crème brûlée de vainilla o la tarta de limón ponen el broche perfecto. Una parada imprescindible para quienes disfrutan de la elegancia de una brasserie clásica con el espíritu cosmopolita de Marbella. ¡No dejéis de visitarlo!

Xavi Márquez  
CEO X Magazine



TUNA TARTAR



GIN & JUNIPER CURED SALMON



NIÇOISE



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CONFIT COD WITH BLACK TRUFFLE NAGE



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SAN CHOI BAO



STEAK TARTARE - TABLE SIDE



TARTE AU CITRON



VANILLA CRÈME BRÛLÉE

## BARBILLÓN MARBELLA, UNO DE LOS MEJORES BEACH CLUBS Y RESTAURANTES



Barbillón Marbella, uno de los destinos gastronómicos y de ocio más reconocidos de la Costa del Sol, anuncia su reapertura en mayo 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.

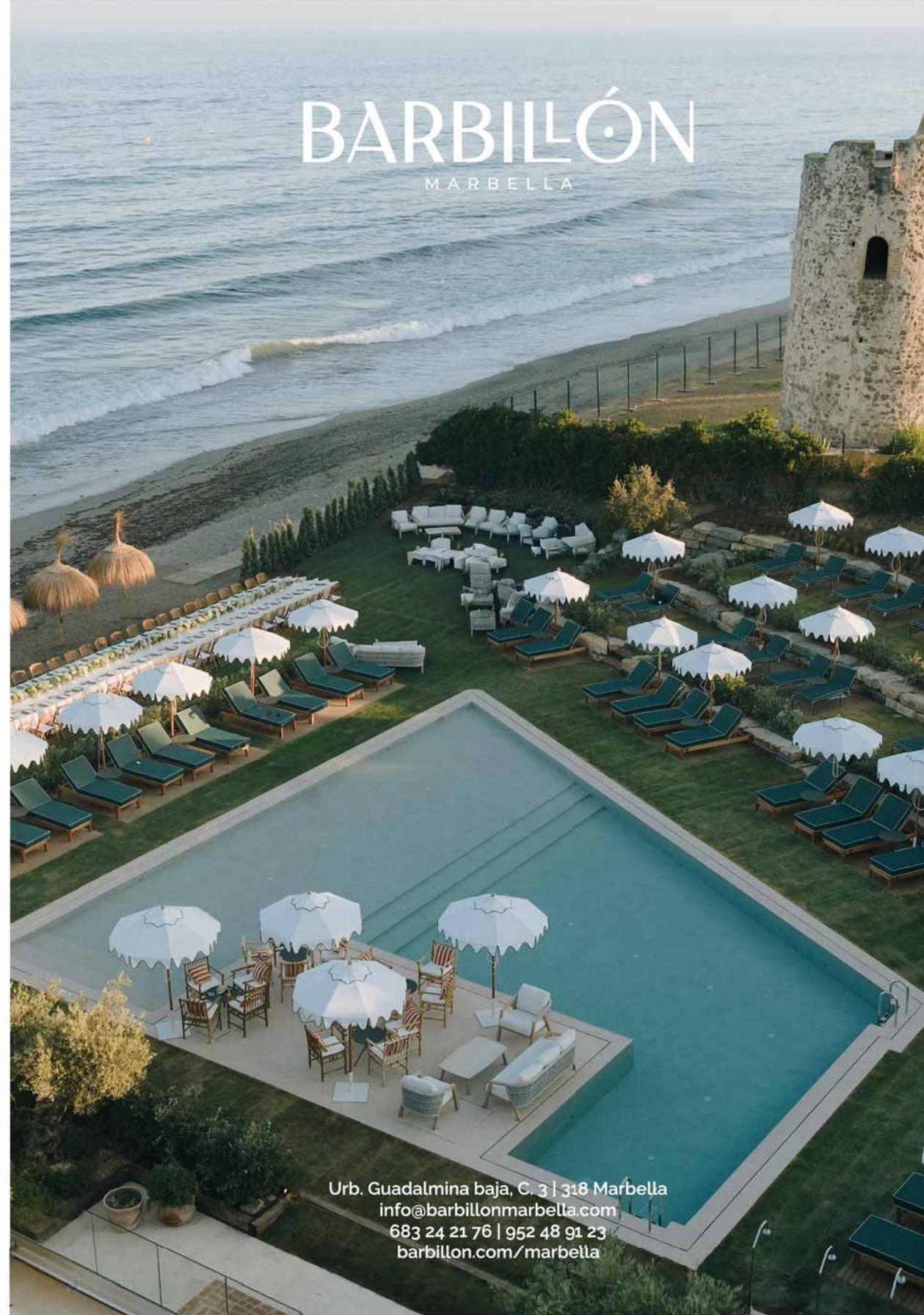
Situado en la exclusiva urbanización de Guadalmina Baja, Barbillón Marbella se ha consolidado como un enclave imprescindible gracias a una propuesta culinaria fresca y refinada que honra al producto y combina influencias mediterráneas con sutiles guiños internacionales. Cada plato parte de una base de 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 m<sup>2</sup>, 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. Disponemos de zona de adultos con piscina y zona con piscina para niños y familias.

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 2026/2027 ya están abiertas.



# BARBILLÓN

MARBELLA

Urb. Guadalmina baja, C. 3 | 318 Marbella  
info@barbillonmarbella.com  
683 24 21 76 | 952 48 91 23  
barbillon.com/marbella

# TONY'S BEACH: A NEW SPACE, THE SAME ESSENCE

## A SEASIDE HIDEAWAY WITH MEDITERRANEAN SOUL

For decades, Tony's Beach has been a meeting point for those who seek to experience the Mediterranean at its most authentic. Born on the sand, with the gentle sound of the waves and the aroma of freshly grilled fish in the air, it has grown into one of Marbella's most beloved seaside destinations.

Over the years it has evolved while preserving its essence: fresh ingredients, honest flavors, and an atmosphere that captures the true spirit of the coast.

## TRADITION AND QUALITY IN EVERY DISH

The cuisine at Chiringuito Tonys celebrates Mediterranean coastal gastronomy. Fresh fish and seafood, carefully prepared rice dishes, and a menu that honors tradition while embracing subtle creativity.

Each visit invites guests to slow down and savor the moment, enjoying the sea in every bite – where grill, tradition, and local ingredients come together in perfect harmony.

## TONYS: MEDITERRANEAN ESSENCE BY THE SEA

Chiringuito Tonys is more than a restaurant; it is a place to relax and enjoy life by the sea. With the sound of the waves as a backdrop, our terrace offers the perfect setting for long lunches and memorable dinners.

As the sun begins to set, the atmosphere transforms into the ideal place to enjoy a spectacular sunset, accompanied by a cocktail menu featuring timeless classics and refreshing signature creations.



Ivo Wakar

Avenida del Naviero sn, 29603 Marbella  
Tel. 952 11 31 42 - +34 652 04 26 42  
reservas@chiringuitotonys.com

  @tonysbeach



Avenida del Naviero sn, 29603 Marbella  
Tel. 952 11 31 42 - +34 652 04 26 42  
reservas@chiringuitotonys.com

**MAX**  
BEACH

**MAY BANK HOLIDAY 2026**

**MAX FEST**  
*Après Ski*

22.05

**BOAT CLUB**

23.05

**BOUJ x OLD IS GOLD**

24.05

**MAX FEST**  
*The Hangover*

25.05

**23.03.26**  
**POOL OPENING**

**BOOKINGS OPEN, DON'T MISS OUT!**

PARCELA PLAYA MAX BEACH, AUTOVÍA DEL  
MEDITERRÁNEO, KM 198, 29649 URB. RIVIERA SOL

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BEACH

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MARBELLA

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hacienda  
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RESERVAS: 951 54 52 79 HACIENDAPATAGONICA.COM

The advertisement features a large image of a steak and fries dish. The steak is served on a dark plate, and the fries are in a metal bucket. The background is a blurred bar setting. The logo for Hacienda Patagónica is a stylized green and white emblem. The text "hacienda PATAGÓNICA Bar de Carnes®" is centered below the logo. At the bottom, there are three small images: a burger, a glass of wine, and a steak. The "TAKE AWAY" and "Glovo DELIVERY" logos are on the left, and the contact information is on the right.



# COCOA BEACH

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Calle de la Playa - 3008 Marbella, Spain  
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Esquina Gregorio Marañón, 8  
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# SIROCCO

*Marbella*

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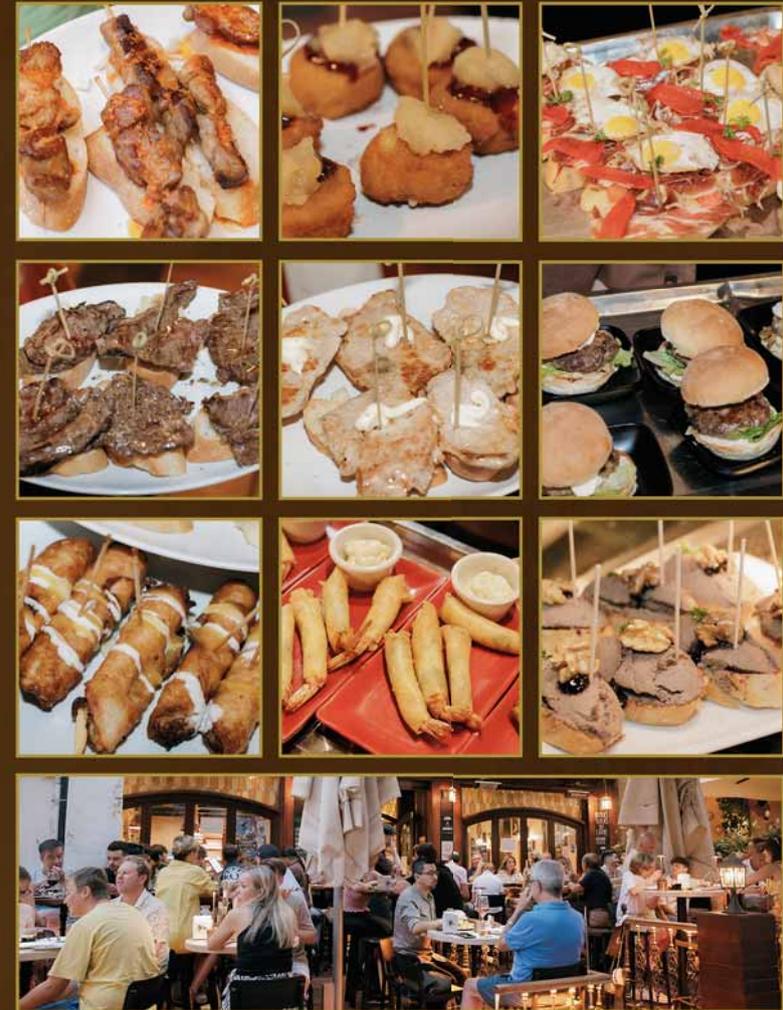
MENU 17,90€

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

TAPEO SELECTO

## LA TABERNA DEL PINTXO

MARBELLA CENTRO



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IN MARBELLA

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## X Magazine Distribution

### Per-unit distribution (3-4 magazines)

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Muelle de la Ribera  
Zona Benabola  
Marina Banús  
Plaza Antonio Banderas  
Concesionarios Banús  
CC Cristamar  
Azalea Beach  
Vüdü  
Villa do Grove

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Olivia Valere  
Loubnane  
Dooal  
Valentino's

##### Concesionarios Marbella

Zona Quirón  
Avda. Severo Ochoa  
Hotel Fuerte

##### Centro Marbella

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Puerto Deportivo  
Paseo Marítimo  
Jacinto Benavente  
Ricardo Soriano  
Zona Río Verde  
CC Plaza del Mar  
Zona Lekune  
Zona Frank's Corner  
Casa Curro

##### Milla de Oro

Momento  
CC Capricho  
Zona Puente Romano  
Oasis Business Center  
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San Pedro Centro  
Boulevard  
CC Colonia  
Concesionarios  
Halcones  
Rotonda C/ Ronda  
Guadalmina

#### Benahavís

##### Centro y Restaurantes

ISDABE  
CC Diana

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El Paraiso  
Cancelada  
Zona Parque Antena  
Las Dunas  
Laguna Village  
C/ Real  
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Paseo marítimo  
Puerto Deportivo

#### Elviria - Rosario

#### Las Chapas

#### Cabopino Puerto

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#### Calahonda Playa

#### Doña Lola

#### Riviera

#### Fuengirola

Paseo Marítimo  
Plaza Chinorro  
Plaza Constitución  
Jacinto Benavente  
Avda. Condes  
Avda. Jesus Santos  
Pto Dptvo  
Zona London Pub  
Poligono Fuengirola

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 Barbulla  
 Los Currantes  
 Venta los Pacos  
 Palacio Congresos  
 Los Mellizos  
 Sirocco  
 Gallery  
 Panaderia Troyano  
 Cerrado del Aguila  
 Max Beach  
 Bono Beach  
 Simbad

## Small presenters

(30cm presenter for 30 magazines)

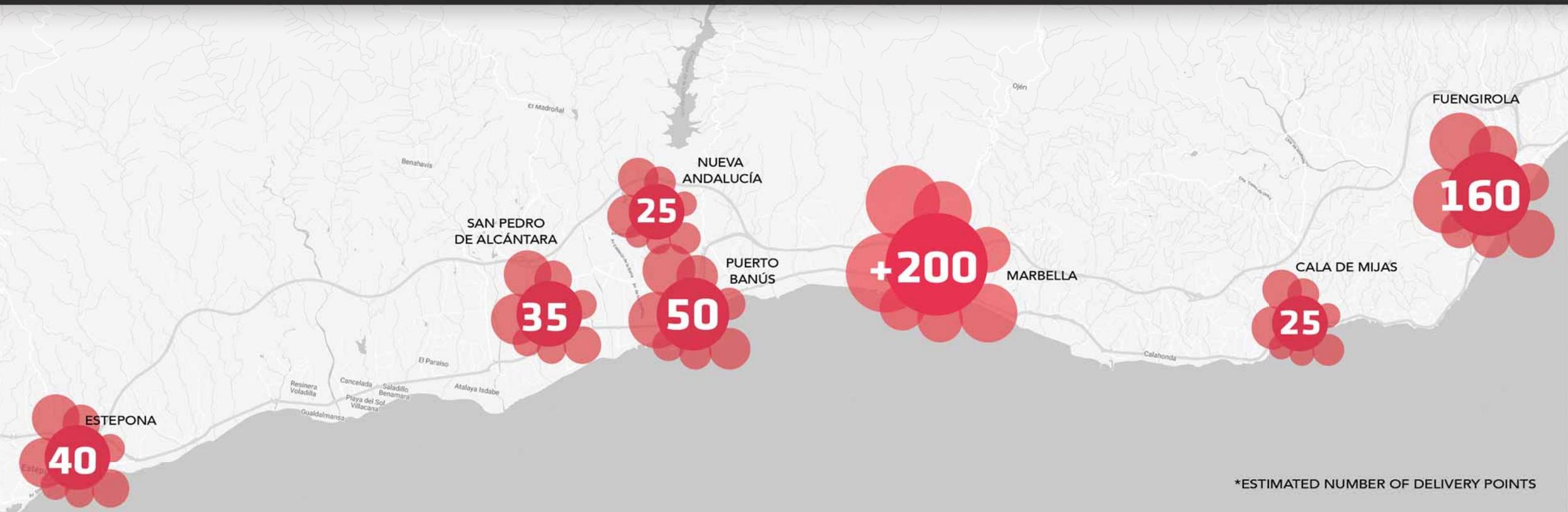
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 Fat Mamma  
 La Pappardella  
 Ambar Restaurante  
 El Gaucho  
 News Café  
 Chow Banus  
 Leone Banus  
 Carpaccio  
 Joys Live  
 Aretusa  
 Habana  
 O'Grady's  
 Incontro Banus  
 VÜDÜ  
 La Pasta  
 Burguer Bar  
 Tango  
 Viveri  
 Crystals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



Starz Restaurant  
 COA Restaurant  
 Vovem  
 Magna Café y Magna Golf  
 Hammam  
 Living Room  
 Mosh  
 Chelo Lebanese Restaurant  
 Besaya Beach  
 Origen  
 Café de Ronda  
 Frank's Corner  
 Piave  
 Casa Pablo  
 Vinacoteca La Cartuja  
 Oficina Casanis  
 Sacristia  
 Kanaloa (Sirocco)  
 Lamar  
 Matuya Sushi  
 Camaleon  
 La Lonja  
 Hacienda Patagónica  
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 Cafeteria Manolo  
 Casa Curro / La Tienda

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 Triple A  
 Cascada  
 Fantastic You  
 The Point  
 Opium  
 Playa Padre (Oficina)  
 Motofusion  
 EACIS  
 Body & Soul  
 Poké Boulevard  
 Sansa  
 Pub Charles  
 DOSS  
 Azza Cars  
 Bono Beach  
 La Plage  
 Cocoa Beach  
 Max Beach  
 Florida Beach  
 El Oceano  
 Simbad  
 Tikitano  
 Vanity Restaurante  
 Los Arqueros Golf  
 Chiringuito Paraiso  
 DaBruno Express  
 MO  
 Nomad  
 Aüa  
 Dune  
 Barbillon

Benisty  
 Ichiban  
 Ensue  
 Style  
 Óbal Urban Hotel  
 Six Barber Shop  
 La Pappardella  
 Nintai  
 Aloha Barber Shop  
 Dental Mahfoud-Serrano  
 Fitz  
 Gala  
 Balagan  
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 El Grifo  
 Tango Banús  
 Body Musé  
 Bazlama  
 Eva Estepona  
 Noyane  
 Diogo's  
 Inmobiliaria Elys  
 Webster & Co.  
 Sabine  
 Tony's Beach



\*ESTIMATED NUMBER OF DELIVERY POINTS



### EASTER TORRIJAS

#### Directions

Pour the milk in a pan. Clean the lemon, and cut off some zest (avoiding the white part) and add to the milk along with the cinnamon stick (which can be cut in two if it's too big). Simmer for approximately 5 min. Pour the mix in a wide bowl to let it cool down. Cut the bread obliquely 2-3 cm thick and place on a dish. With a pan, pour the milk on top of the bread and leave to soak for 10 min. Place the flour on a dish. Break the eggs in a bowl and beat thoroughly. Drain gently the bread pieces with your hands, and cover them with flour and egg.

Warm the oil in a pan and fry the bread for 1 min. on each side until brown. Remove the bread pieces and place them on a dish covered with absorbent kitchen paper to absorb the extra oil. Mix the sugar with the cinnamon powder and sprinkle over the French toasts.



### Torrijas de Semana Santa

#### Preparación

Pon la leche en un cazo. Limpia el limón, y con un cuchillo corta un trozo de la corteza (sin la parte blanca) y añádelo. Añade la rama de canela (si es muy grande puedes cortarla por la mitad). Pon a cocer a fuego suave durante unos 5 minutos aproximadamente. Pásala a una fuente amplia y deja que se temple. Corta el pan en rodajas oblicuas (en diagonal) de 2-3 centímetros de grosor y colócalas en un plato. Con un cazo, vierte la leche encima y deja que se empapen bien (10 minutos). Pon la harina en un plato. Casca los huevos en un cuenco y bátelos bien.

Escurre un poco (con la mano) las rodajas de pan, pásalas por harina y huevo. Calienta una sartén con el aceite y fríe las torrijas, 1 minuto por cada lado, hasta que se doren. Retíralas a un plato forrado con papel absorbente de cocina para que escurran el aceite. Mezcla el azúcar y la canela en polvo y espolvoréalas.

#### INGREDIENTS

- 1 piece of dried bread from the day before
- 250ml milk
- 2 eggs
- 2 tbs flour
- 1 lemon
- 1 cinnamon stick
- Half a glass of olive oil
- 1 tbs sugar
- 1/4 tsp cinnamon powder

#### INGREDIENTES

- 1 trozo de pan del día anterior
- 1/4l de leche
- 2 huevos
- 2 cucharadas de harina
- 1 limón
- 1 rama de canela
- 1/2 vaso de aceite de oliva
- 1 cucharada de azúcar
- 1/4 de cucharadita de canela en polvo



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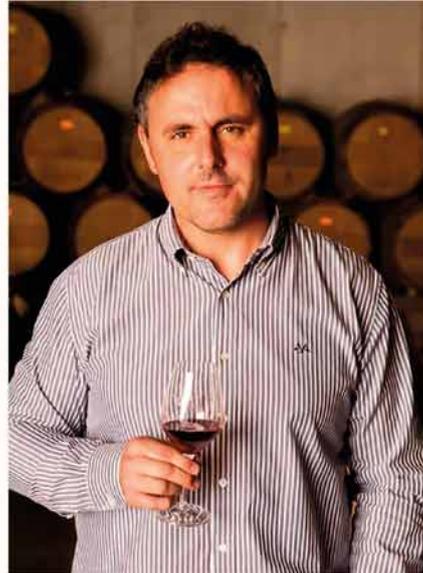


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Aurelio García, Wines with Altitude

Sus proyectos enológicos se extienden desde España hasta otros rincones del mundo, demostrando su habilidad para adaptarse y resaltar las características únicas de diversas regiones vinícolas.

*His oenological projects extend from Spain to other corners of the world, showcasing his ability to adapt and highlight the unique characteristics of different wine regions.*



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*Made with Garnacha from small plots with different orientations, soils, altitudes of 1,200 meters and microclimates, located in the Sierra de Gredos.*



### NOTAS DE CATA

#### TASTING NOTES

Vista: Color cereza con reflejos brillantes.  
Sight: Cherry color with bright reflections.

Nariz: Aromas frutales, donde destaca la fruta roja. Se perciben toques tostados.  
Nose: Fruity aromas, highlighting red fruit, with subtle toasted notes.

Boca: Es un vino con buena estructura, equilibrado y con fondo mineral.  
Palate: A wine with good structure, balanced, and a mineral undertone.

Maridaje: Carnes rojas, embutidos y quesos. Se recomienda servir a 16°C.  
Pairing: Ideal with red meats, cured meats, and cheeses. Recommended serving temperature: 16°C.

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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.

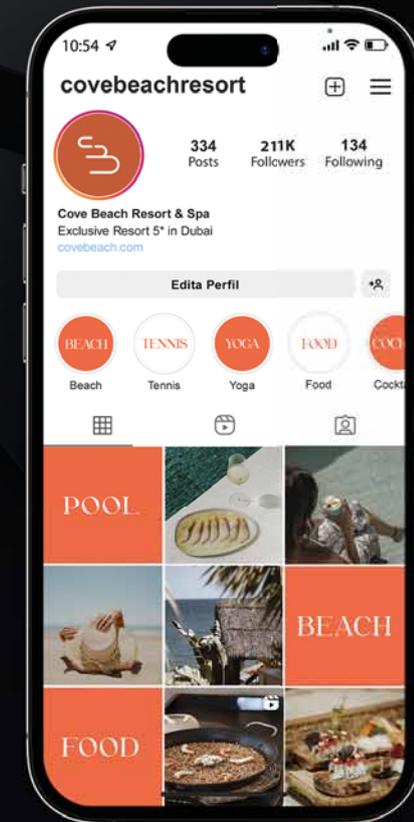
In addition to our digital campaigns, we continue to invest in print media as a powerful tool to reach an exclusive audience. With a strategic distribution network across key locations in Marbella and the Costa del Sol, we ensure that our clients achieve maximum visibility and recognition.



## 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.

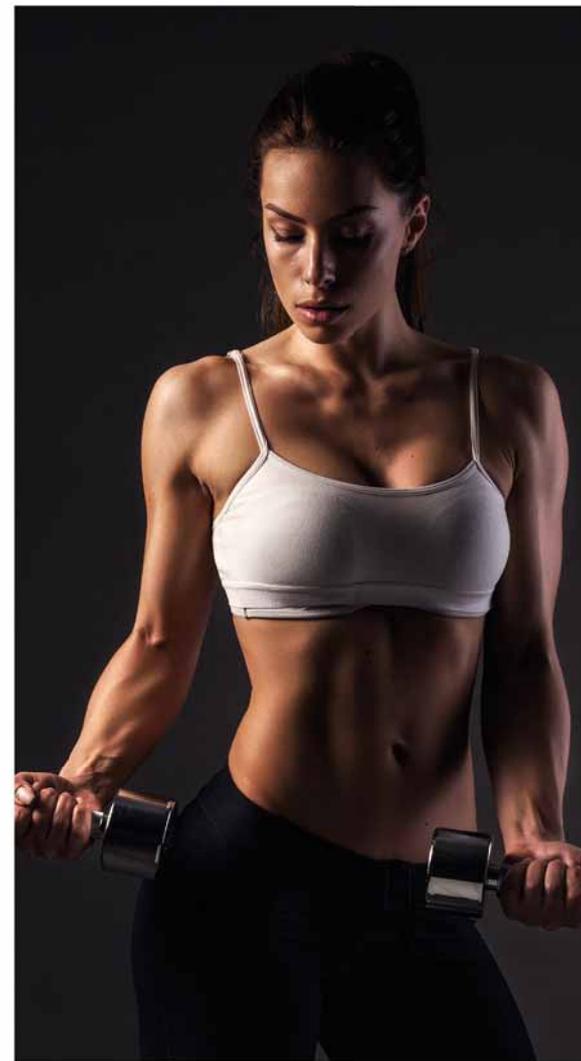


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**DEXTER**  
LÍDERES EN CAPITAL PRIVADO

# ALFONSO MERLOS

VICE PRESIDENT IN DEXTER GLOBAL FINANCE

### Who is Alfonso Merlos, for those who may not know you?

Someone deeply passionate about the world of communication in all its forms—starting with journalism—and about business, particularly in the financial and real estate sectors. I'm also convinced that, when managed strategically, communication is the most powerful lever for generating wealth. And I would add that I'm someone who gives his all in everything he undertakes. If something is worth it, you have to pour yourself into it completely, right to the end.

### How did you start in the world of investment and business?

I have never been disconnected from the business world. For the past twenty years I've been involved with companies linked first to radio, later to television, and always to the press and corporate communication, including today. My presence in the financial world is closely tied to joining Dexter Global Finance six years ago, alongside its founder and driving force, Yeidy Ramirez.

My connection with the Costa del Sol has been total and extremely fruitful for more than two decades—not only on a personal level, as a holiday destination, but also professionally. Today, the public exposure and international projection that comes with a company like ours, now a holding, is undoubtedly greater.

### What can you tell us about your work at Grupo Dexter?

As Vice President, I would say that the scope of what we do is so broad and deep, and the intensity of the day-to-day so strong, that I can say without exaggeration that it could fill quite a substantial book. Not only with anecdotes—though there are plenty of those—but with truly remarkable episodes.

Every client is different. Every deal is different. Each one presents a challenge, a journey, obstacles along the way... and, in most cases, a great sense of satisfaction at the end. In a sector where money is undeniably the main protagonist, you can imagine that you encounter every possible facet of human nature. The A-side, certainly, but sometimes the B-side appears as well.

On a personal level, I approach the financial world—and a company with international connections—with the same enthusiasm I had on the first day, with enormous ambition and a constant focus on being useful to the companies that seek capital. Always on the Madrid-Marbella air bridge.



### What projects are you currently working on?

I'm continuing along the same path that has defined my career. On a more personal level, I'm expanding communication consultancy services for institutions and companies, always aiming high, through the media group I preside over, "El Mundo Financiero".

Although I have hosted and directed more than 2,000 live radio and television programmes, at times with very intense public exposure, I have always worked behind the scenes as well, focusing on strategic communication management beyond journalism.

On the corporate side, the present and future with DEXTER involves continuing to develop our new real estate business within the holding: TRIVAX, our Real Estate division. Operating across Spain, we have chosen the very heart of Puerto Banús as our headquarters. Six years on, we continue to pursue national and international expansion every day, constantly seeking—and finding—new frontiers.

### What are you most passionate about in your profession?

When you realise the capacity you have to help generate wealth by providing capital, you feel that you are genuinely contributing to the progress of companies and, by extension, to a better society. It may sound somewhat idealistic, but in my case it's exactly how I see it.

Each entrepreneur's psychology, their story, the adrenaline that comes with operating in such a competitive market every day and every hour... no two weeks are the same, no two moments are the same. You have to live it and feel it, and perhaps that also helps you achieve better results and greater impact. It's a vibrant cocktail—speed combined with control and a clear vision of the path ahead.



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

I love spending time with my family, and I'm fortunate that my wife and I share very similar interests. Cinema, reading, good food wherever we happen to be, music —particularly EDM in my case—going to the Bernabéu whenever I can... and short trips within or outside Spain whenever the schedule allows, though always close to the sea.

I try to spend time, even while combining it with work, in some of my favourite places: Ibiza, Dubai, New York, Miami, or Istanbul.

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

After nearly thirty years in Marbella, I've seen many publications come and go. I believe "X Magazine" has managed to become a window with a clear focus on the most attractive gastronomic and leisure offerings, both day and night. At the same time, it always leaves room for a "surprise factor" in its pages.

It's not a torch—it's a laser, clearly pointing in a direct direction. And that's where its success lies.

Xavi Márquez  
CEO X Magazine



# ALFONSO MERLOS

VICE PRESIDENT IN DEXTER GLOBAL FINANCE

**¿Quién es Alfonso Merlos para el que no te conozca?**

Un apasionado del mundo de la comunicación en todas sus vertientes, empezando por la periodística, y del mundo de los negocios, principalmente el financiero y el inmobiliario. Y un convencido de que, estratégicamente manejada, la comunicación es la mejor palanca para la generación de riqueza. Y alguien, añadiría, que se deja el alma en todo cuanto emprende. Si vale la pena, hay que vaciarse, hasta el final.

**¿Cómo empezaste en el mundo del investment y el mundo empresarial?**

Nunca he dejado de estar ligado al mundo de la empresa, desde hace veinte años, con compañías vinculadas al sector de la radio, primero, de la televisión más tarde, y de la prensa y la comunicación corporativa siempre, incluido hoy mismo. En el mundo financiero, mi presencia no se puede deslindar de mi incorporación a Dexter Global Finance, hace seis años, de la mano de su fundadora y alma, Yeidy Ramírez. Mi conexión con la Costa del Sol ha sido total y tremendamente fructífera durante más de dos décadas, no sólo en el plano privado -también como destino vacacional, sino igualmente en el vector profesional. Hoy la exposición pública y la proyección transnacional, a través de una compañía como la nuestra, ya un holding, es sin duda mayor.

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

Como vicepresidente, te diría que el campo de visión es tan amplio y profundo, y la intensidad del día a día es tan fuerte, que te aseguro, sin riesgo a exagerar, que se podría hacer un libro bien voluminoso. No lleno de anécdotas, que desde luego también, sino de episodios que son verdadera categoría. Cada cliente es distinto. Cada operación es diferente. Es un reto, tiene un camino, unos obstáculos... y una satisfacción en última instancia en la inmensa mayoría de los casos. En un sector en el que el dinero, sin ambages, es el gran protagonista, te puedes figurar que se descubren todas las facetas que puedas imaginar, y más, del ser humano. La cara A, pero también hay momentos en que asoma la cara B. En primera persona, te diré que es una dedicación, la puramente financiera, y con una empresa conectada a nivel internacional, que vivo con las ganas del primer día, con enorme ambición y una orientación siempre a ser útil a las empresas que demandan capital. Siempre en puente aéreo Madrid-Marbella.

**¿En qué proyectos trabajas actualmente?**

En la que ha sido una tendencia toda mi vida. En el plano más personal, ampliando todas las actuaciones y servicios de consultoría de comunicación a instituciones y empresas, disparando siempre arriba, y desde el grupo de comunicación que presido, 'El Mundo Financiero'. Aunque como presentador y director de más de 2.000 programas en directo de radio y televisión mi exposición ha sido en momentos de mi vida intensísima, siempre he trabajado en 'backstage' y más allá del periodismo, la dirección de comunicación estratégica. En el plano corporativo, el presente y el futuro junto a DEXTER pasa por seguir impulsando dentro del holding nuestro nuevo negocio inmobiliario, TRIVAX, la división de 'Real Estate' para la que, operando toda España, hemos elegido como cuartel general y sede el mismo corazón de Puerto Banús. Y, seis años después, buscando cada día la expansión nacional y ya internacional de la compañía, siempre buscando y encontrando nuevas fronteras.



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

Cuando eres consciente de la capacidad que tienes para ayudar a generar riqueza mediante la aportación de capital, sientes que de verdad estás contribuyendo al progreso de las empresas y, por extensión, contribuyendo a una sociedad mejor. Puede sonar algo idealista, pero en mi caso es exactamente así. La psicología de cada empresario, su historia, la adrenalina que va pareja al mercado tan competitivo en el que intervenimos cada día y cada hora... no hay dos semanas iguales, dos momentos iguales. Hay que vivirlo, hay que sentirlo, y seguramente eso también te hace producir mejores resultados y efectos más grandes. Es un cocktail vibrante. La velocidad con control y con visión del camino.

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

Me encanta disfrutar en familia y tengo la dicha de compartir con mi mujer gustos muy similares. El cine, la lectura, la buena mesa allí donde estamos, la música (particularmente en mi caso el EDM), al Bernabéu tanto como puedo... y escapadas dentro o fuera de España, las que te va permitiendo la agenda, pero siempre cerca del mar. Hago lo posible por pasar tiempo, incluso compatibilizando con el trabajo, en algunos de mis lugares favoritos: Ibiza, Dubai, Nueva York, Miami o Estambul.

**¿Qué opinas de X Magazine?**

Después de casi treinta años en Marbella, he visto muchas publicaciones ir y venir, aparecer y desaparecer. 'X Magazine' pienso que ha sabido convertirse en esa ventana con foco total en las más atractivas propuestas gastronómicas y de ocio, diurno y nocturno. Y que a ese contenido siempre añade margen para el 'factor sorpresa' en sus páginas. No es una linterna, es un láser que se ve claramente en la dirección directa que apunta. Y ahí hay que entender su éxito.

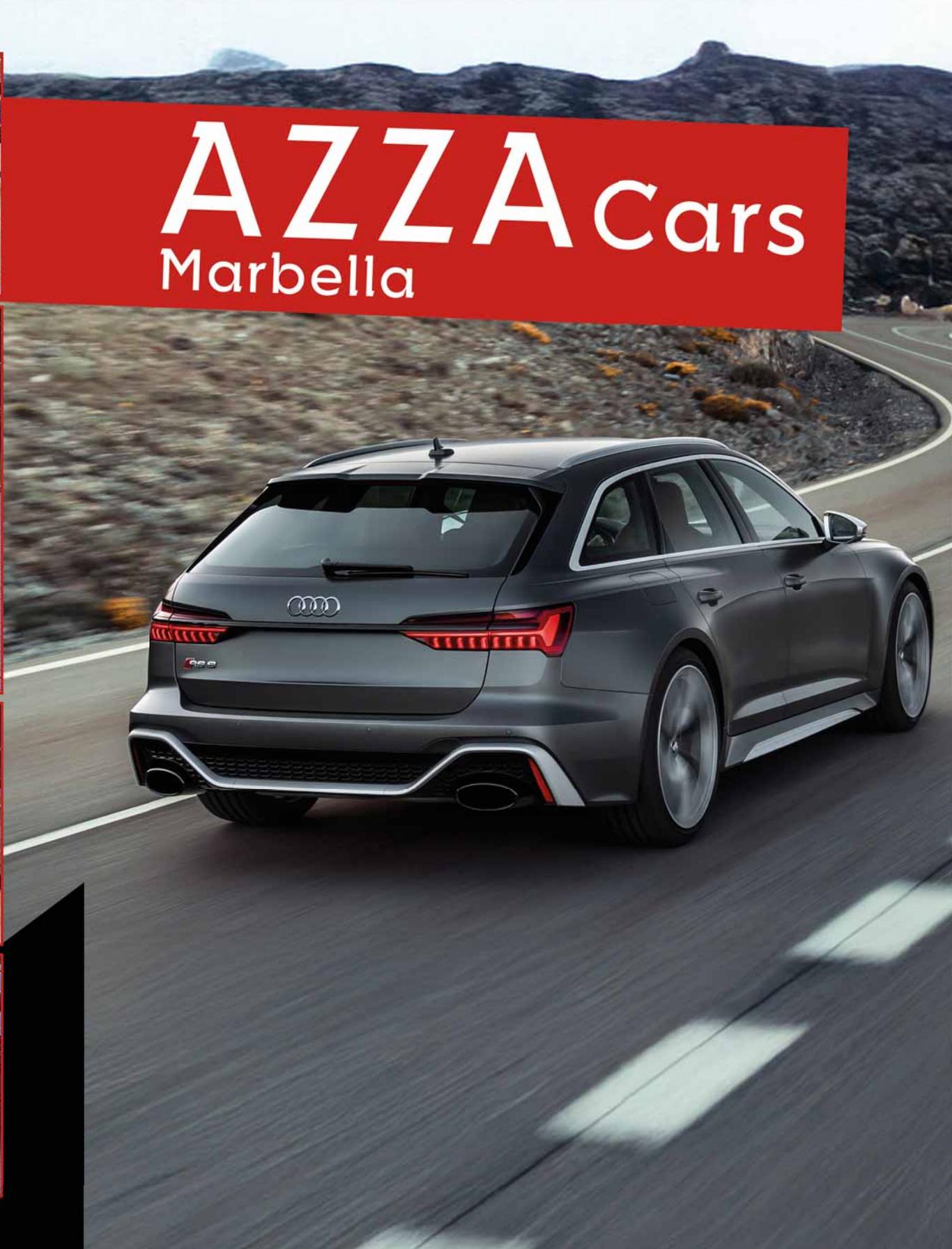
Xavi Márquez  
CEO X Magazine





# AZZA Cars

Marbella





**STARKY**

Starky is a beautiful **Malinois** who urgently needs a family that can offer him stability and understanding. The stress and anxiety of the shelter environment are very difficult for him.

He is a friendly, very active and affectionate dog who will need an experienced and committed family — people who understand what it truly means to share life with a dog like Starky.

Ideally, he would thrive in a calm home, away from the bustle of the city, with active people who understand the needs of the breed and can dedicate the time and work he requires.

Starky has been with us for **three years**. He arrived when he was just a young dog, barely a year old, so he will need to learn how to live outside the shelter again — to adapt to everyday situations, new environments and different stimuli.

The good news is that Starky **learns very quickly** and is ready to give his very best to the family who decides to give him the opportunity he deserves.

If you believe you can offer Starky the life he needs, **please contact us and come and meet him**.

Would you like to be the one to give them the chance of a joint adoption?



**WILMA**

For years, Wilma had a home and a person who loved her. But life changed unexpectedly: her owner passed away and her husband had to return to his home country. Suddenly, Wilma found herself without her family.

She is a very affectionate cat — the kind that is grateful for every stroke and every moment you spend with her. When you pet her, she gently rests her little head in your hands and looks at you with a sweetness that says it all. In that moment, you realise that Wilma is simply pure love.

After so many years living in a home, the shelter is not where she should spend the rest of her life. She is used to the warmth of a house, to peace and quiet, and to having someone close by.

We know her age might make some people walk past... but we hope someone will stop for a moment, truly look at her, and see how special she is.

Wilma doesn't need much: just a quiet corner, gentle hands to stroke her, and a heart willing to keep her company.

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WHAT SCIENCE SAYS ABOUT LONGEVITY AND DIET

Longevity has become one of the most popular topics today. Everywhere we look, something seems to promise the possibility of living longer. But when we examine the scientific literature, the message that emerges is far less spectacular and, at the same time, far more realistic.

A recent study published in the \*Journal of Internal Medicine\*, reviewing decades of research on diet and healthy ageing, suggests that longevity is not built on miracle foods or isolated nutrients, but on consistent dietary patterns maintained over time.

LIVING LONGER... OR LIVING BETTER

One concept that frequently appears in research is "healthspan", which refers to the number of years lived in good health. Over the past decades, life expectancy has increased in many countries. However, this has not always translated into more healthy years.

Many people live longer, but with conditions such as diabetes, cardiovascular disease, cognitive decline, or frailty.

One of the most consistent findings from large population studies is that lifestyle habits have a huge impact on long-term health. According to the analysed data, combining several basic factors — including a high-quality diet, not smoking, staying physically active, and maintaining a healthy body weight — can add **between 8 and 10 years of life free from disease.**

THE ROLE OF PLANT-BASED FOODS

Similarly, one of the common characteristics of dietary patterns associated with better long-term health is the predominance of plant-based foods.

Vegetables, fruits, legumes, whole grains, nuts, and olive oil consistently appear in dietary patterns linked to a lower risk of chronic disease. This does not necessarily mean eliminating all animal-based foods, but rather shifting the centre of the diet towards minimally processed plant foods.

THE PARADOX OF MODERN NUTRITION

Interestingly, despite the fact that scientific evidence on healthy eating is stronger today than ever before, we continue searching for increasingly complex answers: the miracle nutrient, the perfect supplement, or the ultimate diet.

Yet what has the greatest impact on health is usually the most basic — and the most consistently repeated over time: a diet based on minimally processed foods, regular movement, a healthy body composition, and avoiding tobacco.

Nothing revolutionary. But extraordinarily powerful.



Your affairs in our hands. Question of confidence



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# OLIVER FILETI

DIGITAL MARKETING DIRECTOR AT METRO GROUP

### Who is Oliver Fileti?

I'm a father, 38 years old, and I was born in Marbella, where I grew up in a very international environment. I have Swiss and Italian roots, and I was fortunate to grow up in such a special place before having the opportunity to travel and live in different parts of the world.

Professionally, I'm the **Digital Marketing Director at Metro Grupo**. My career began in the United Kingdom, working in communications for large companies in the healthcare sector. Later, I became a partner in an e-commerce business that we successfully expanded globally and eventually sold, before founding my own digital marketing consultancy.

Through that work, I began collaborating with several hospitality businesses in Marbella, including Metro Grupo, which ultimately led me to join the group full-time.

### How did you start in the hospitality world?

Hospitality has always been part of my life. My father managed the Comedia nightclub in Puerto Banús, and my brother founded the Terra Sana restaurant group.

I started helping out when I was around 13 years old, doing a bit of everything — restocking bars, cleaning windows, and helping wherever needed. Later, after finishing my studies, in my early twenties I worked in several hospitality venues in Sydney, which gave me valuable hands-on experience in the industry.

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

Metro Grupo brings together a variety of concepts, including restaurants, beach clubs, bars, and nightlife venues, each with its own identity.

My role involves developing digital marketing campaigns, defining the positioning of each brand, and analysing data to attract the right audience. We spend a lot of time building detailed customer profiles and understanding how our guests behave.

From there, we optimise campaigns across our websites, search engines, social media platforms, and other channels to ensure we connect with the right audience — both local residents and visitors coming to the Costa del Sol. Our team also focuses heavily on creating visual and social media content that reflects the personality of each venue and helps translate those experiences into the online world.

### What projects are you currently working on?

Right now, we are very focused on preparing for the upcoming season, including reopenings such as **Bono Beach**, as well as the launch of a new beach club concept called **Sabine**, which is one of the most exciting projects within the group at the moment.

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

What I enjoy most is that it combines creativity with strategy. In hospitality, everything revolves around creating experiences — the food, the atmosphere, the music, and the design — and there's always something new happening. That's what makes the work so dynamic.



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

When I'm not working, I enjoy spending time with my family and being outdoors. I love having barbecues and making plans with my partner and my daughter — like going skateboarding together.

In winter, I really enjoy snowboarding, and I also try to train Brazilian Jiu-Jitsu or go to the gym whenever I can.

### What do you think of X Magazine?

I think it's a great platform for showcasing everything that's happening in Marbella and across the Costa del Sol.

The area has a very dynamic gastronomic and hospitality scene, with many exciting projects, and publications like this help highlight all the work that goes on behind the scenes.

**Xavi Márquez**  
CEO X Magazine

# VILLA CIELO MAR

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Villa Cielo Mar is not simply an elegant name within Marbella's catalogue of luxury properties. Villa Cielo Mar is exclusivity itself: waking up to mountain views while enjoying your morning coffee overlooking the sea.

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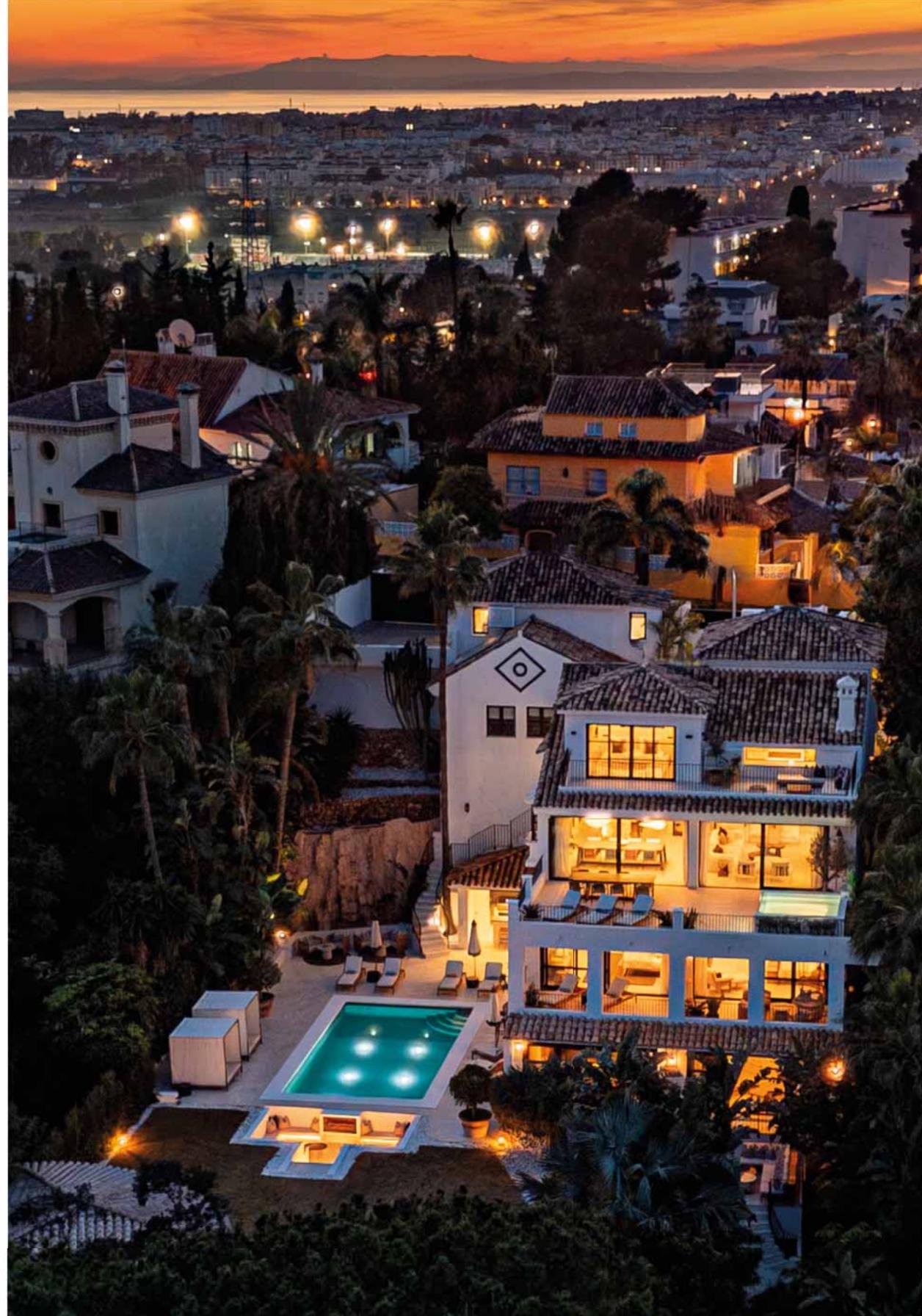
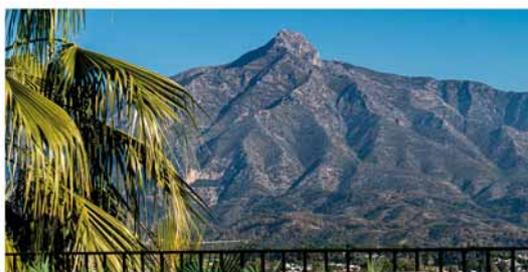
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# MANUEL AGUILAR

INFLUENCER

## Who is Manuel Aguilar?

I'm a pharmacist by training, but above all an entrepreneur. From a very young age I've had a strong work-oriented mindset, focused on creating projects and helping them grow.

I consider myself a proactive person with a lot of initiative and a clear vision of building solid projects for the long term. I always try to surround myself with people who share a mindset of hard work, consistency, and the ambition to achieve great things.

## How did you start in the business world?

I started very young, practically from within the family business. I grew up watching how projects are built through daily hard work, and that leaves a strong impression on you.

Although my academic background is in pharmacy, I have always had a strong connection to the business world. Over time, I became increasingly involved in different projects and realised that entrepreneurship also means constant learning, taking risks, and improving every day.

## What can you tell us about your work?

Currently, I'm involved in several projects.

On one hand, there is **Farmacia Samaniego**, where I apply my healthcare background and where we work with a strong focus on patient care and attention.

I am also part of **Caridul**, a family business dedicated to the selection and commercialisation of fruit—especially melon and watermelon—working with clients across Spain and always prioritising product quality.

In addition, we developed **Agrocrack**, a project based on cultivating melons directly in the fields and selling them straight to the final consumer without intermediaries, maintaining full quality from the source.

We are also working on **Tommy Plant**, our own plant nursery focused on plant development and the entire agricultural process from its origin.

## What projects are you currently working on?

At the moment, I'm focused on continuing to develop all these business projects, especially Caridul, Farmacia Samaniego, Tommy Plant, and Agrocrack.

At the same time, I'm also very active on Instagram, where I share parts of my life, travels, and experiences with a large community of followers.

Thanks to that community, we're also beginning to develop new ideas related to tourism and the organisation of exclusive trips and high-end experiences in destinations such as Mexico and the Dominican Republic.

Today, social media can also be a very powerful tool for entrepreneurship if you know how to use it well.



## What are you most passionate about in your profession?

What I'm most passionate about is working with products you truly believe in.

For me, it's essential to offer something that you know has been done properly from the very beginning and that, when it reaches the client, truly meets expectations.

When you work with genuine quality, customers notice it—and everything makes much more sense.

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

When I'm not working, I try to disconnect and enjoy the things I love.

I enjoy horse riding, travelling, doing sports, and spending time with my family and friends. I believe it's important to maintain that balance in order to continue facing projects with energy and motivation.

## What do you think of X Magazine?

I think it's a very interesting magazine because it gives visibility to projects, companies, and people who are bringing something different.

I like its dynamic and contemporary approach, and I think it's a great way to discover new stories within the worlds of business, gastronomy, and lifestyle.

**Xavi Márquez**  
CEO X Magazine



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# VANESA BRAVO

ARTISTIC DIRECTOR AT GRUPO MOSH

## Who is Vanesa Bravo?

I was born in Cazorla, Jaén, although I grew up in Madrid, a city I have always felt deeply connected to and one that has strongly shaped my character. Later in life, I moved to Ibiza, where I worked, lived, and grew both personally and artistically. It's a place I feel very attached to and where a very important part of my heart remains.

Since I was young, I've been a responsible, observant, and very consistent person. I have a serious character, to the point that many people, at first, might think I'm distant or even a little aloof. However, once they truly get to know me, that perception usually changes completely. I'm not someone who talks more than necessary; I prefer my actions to speak for me. My mother used to say that I knew how to "kill with silence", and I think that still defines quite well how I approach both life and work.

I consider myself a feminine and elegant woman with a slightly masculine edge that balances my personality and gives me strength. That combination defines me: a clear, authentic identity without artifice, both on and off stage.

## How did you start in the artistic world?

I began my artistic journey at a very young age, training at the Professional Dance Conservatory, where I built a strong technical foundation and developed the discipline that has accompanied me throughout my career.

Over time, I felt the need to explore other stage languages and push my limits further. That's when I began studying Jazz with Gary Chryst, one of the great references of the Bob Fosse style and a key influence in shaping my artistic identity.

My professional career began to take shape within major dance companies, working with figures such as Antonio Márquez, Aída Gómez and José Antonio Ruiz. I also had the opportunity to participate in the film "Salomé" by Carlos Saura, an incredibly enriching experience that allowed me to experience dance from a cinematic perspective.

At the same time, I worked as the image for the brand Chesco, appeared in advertising campaigns for Pepsico in Russia, and walked the Cibeles



runway with designer Francis Montesinos, expanding my artistic path into the worlds of fashion and advertising.

Musical theatre has always been a fundamental part of my career. I starred in **Chicago** as Velma Kelly, played Babette in **Beauty and the Beast**, and portrayed María Huertas in **Saturday Night Fever**, among other projects that allowed me to combine acting, dance, and stage presence.

A major turning point came with my arrival at Lío Ibiza. There I experienced a deep reinvention, transitioning from dancer to guest artist and exploring burlesque as a solo performer. It was a process of both personal and artistic transformation that allowed me to discover a new way of expressing myself on stage—freer, more mature, and deeply connected to who I am.

## What can you tell us about your work at Grupo MOSH?

When I took on the role of Artistic Director at Grupo MOSH, I did so with great excitement but also with a strong sense of responsibility. Managing several venues, each with its own identity and energy, is a constant challenge that requires me to be very present and adaptable. It's not a mechanical job; every space requires a different perspective.

One of the biggest challenges—and also one of the aspects I value most—is managing the artistic team. I work with many dancers, and it's essential for me that they feel supported, heard, and safe. I always say that creating a great show doesn't start on stage, but in the way the people behind it are treated. Human management is undoubtedly the most complex part of my work, but also the most rewarding.



My approach is based on observation, high standards, and respect. I like to truly understand each artist, respect their timing, and bring out the best in them without losing the identity of the group. This dynamic keeps me constantly learning, motivates me, and pushes me to keep growing both professionally and personally.

**Anecdote**

One anecdote that still makes me smile happened on New Year's Eve at Motel Particulier. I decided to perform a burlesque number purely for fun. At the end of the show, I poured champagne over my body, but instead of just splashing myself... it went straight into my eyes and I was momentarily blinded! Despite that, the audience reacted wonderfully, and to this day people still ask me to perform burlesque numbers.

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

At the moment, I run my own events company, MaGaVa, dedicated to the luxury sector, with presence in Ibiza, Madrid, and Marbella, and currently expanding towards Miami. I work closely with my partner, Marcel Bosch, developing creative projects and tailor-made experiences.

In the near future, I also plan to open my own dance school between Málaga and Marbella, focused on training dancers and performers under the concept



**Rise, built on discipline and artistic growth.**

On a personal level, my most ambitious project is my son and supporting his education in the world of art—a path I follow with great enthusiasm and dedication.

Although I'm developing these projects in parallel, I am currently working exclusively with Grupo MOSH, which remains my main focus. Right now, I'm fully dedicated to preparing the summer season, ensuring everything is ready to face the new stage with the highest level of quality and artistic coherence.

**What are you most passionate about in your profession?**

For me, the true passion lies in the magic of the creative process and in the moment when all that effort finally comes to life. Seeing the audience enjoying the show, feeling their energy and reaction, is an incomparable motivation.

But my greatest satisfaction also comes from seeing my team happy and motivated, creating a working environment where everyone feels valued and connected. The real driving force is that genuine connection between the art, the team, and the audience—and the joy that it generates.

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

The line between work and leisure is quite blurred. Even during my moments of rest, my mind and body remain in work mode. There are so many venues to oversee, choreographies to create, and people to manage that my passion for what I do never really switches off.

Still, when I finally allow myself a break, I enjoy a glass of wine and spending time with my son—always with a smile, because in the end, working is what I love most.

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

For me, X Magazine is much more than just a magazine; it's a vibrant window into the heart of Marbella. I admire how it captures the essence of the city with a fresh and elegant style, highlighting both the venues and the artists who bring life to the Costa del Sol.

X Magazine is a constant source of inspiration—a publication that reflects the creativity, glamour, and authenticity that I value so much in my own work.

**Xavi Márquez**  
CEO X Magazine

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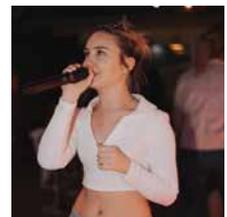
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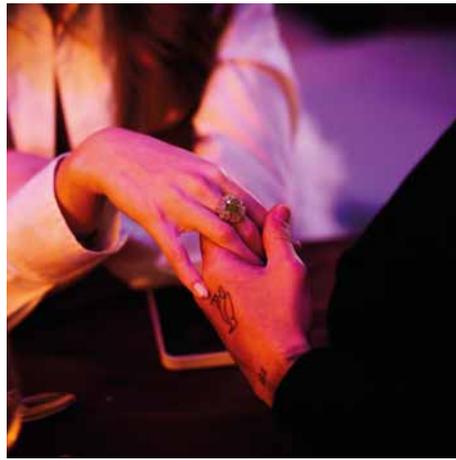
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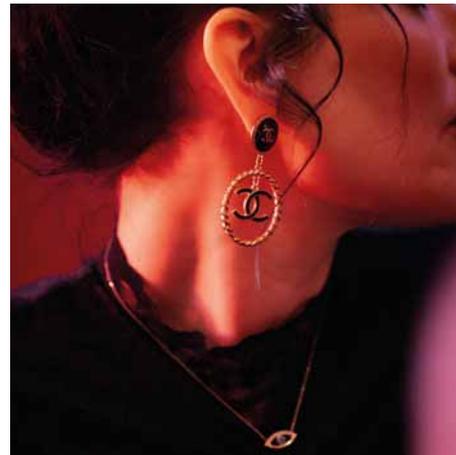


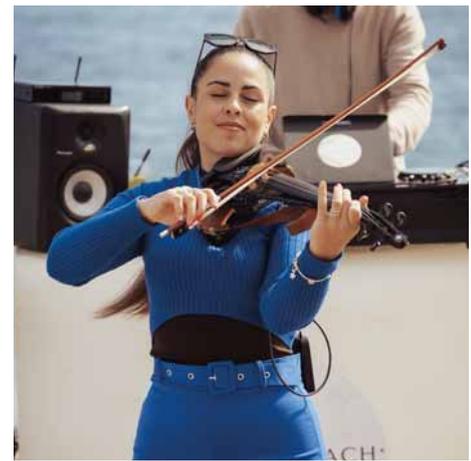
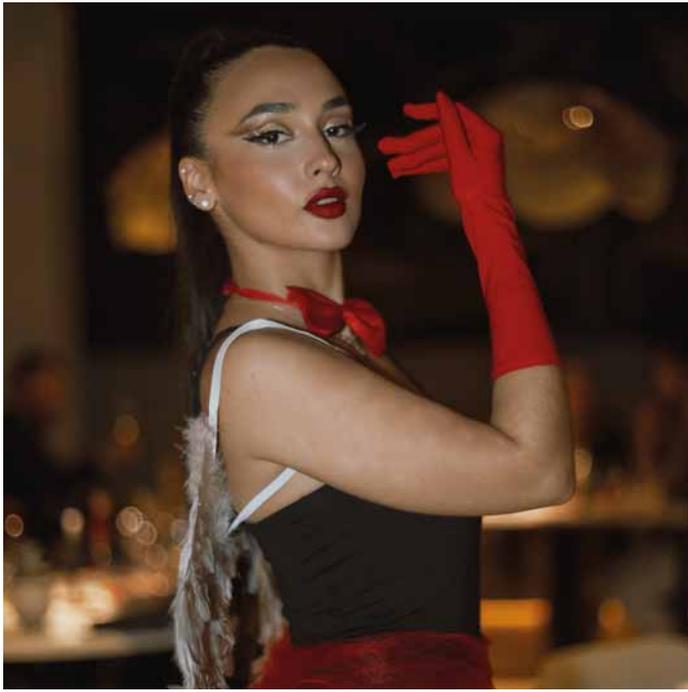
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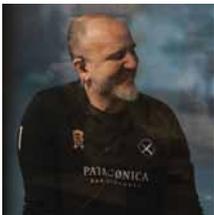


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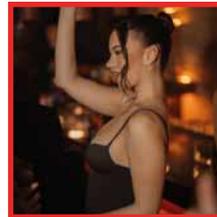


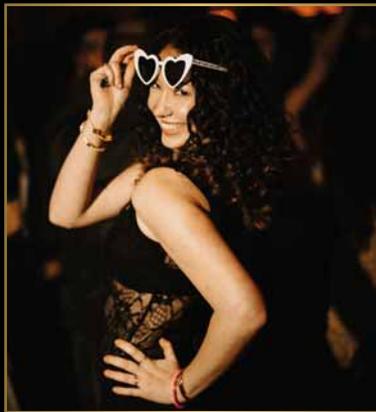
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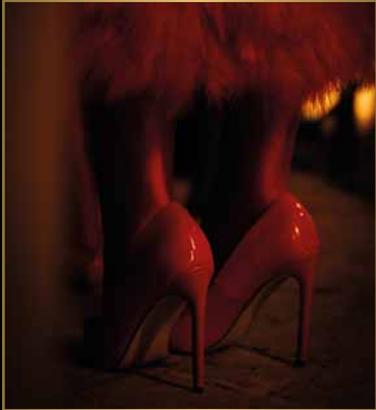
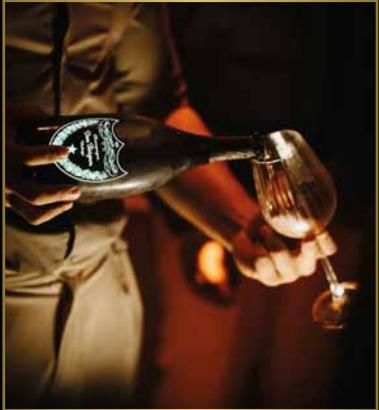
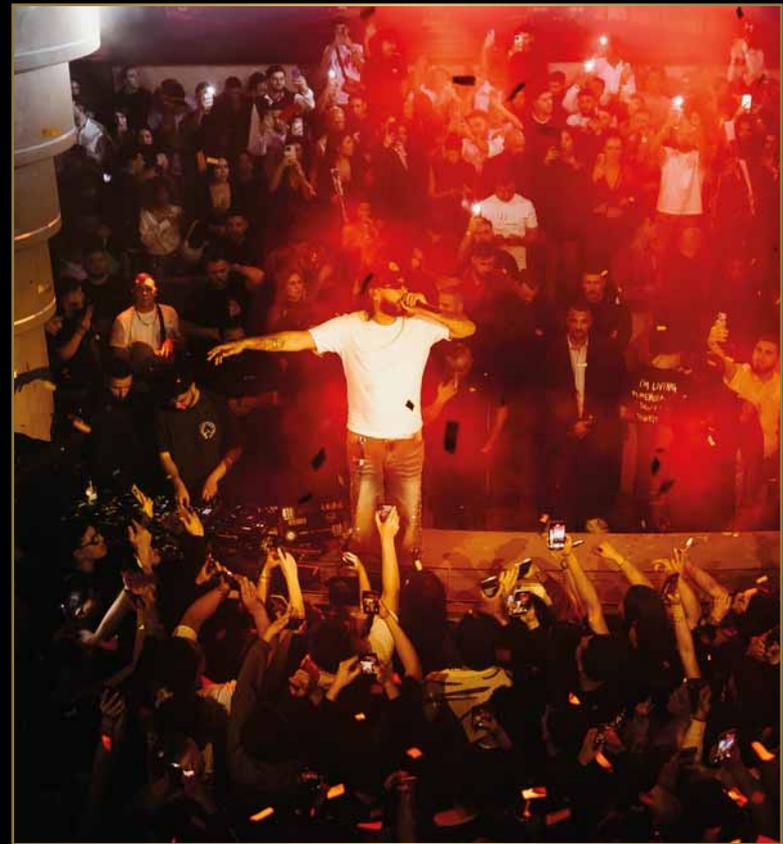
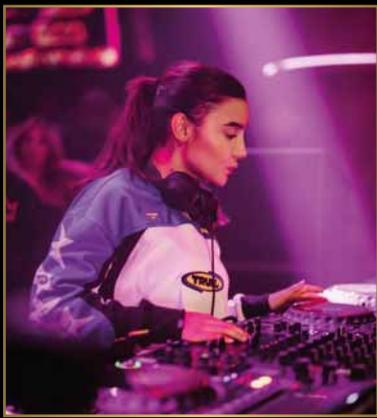


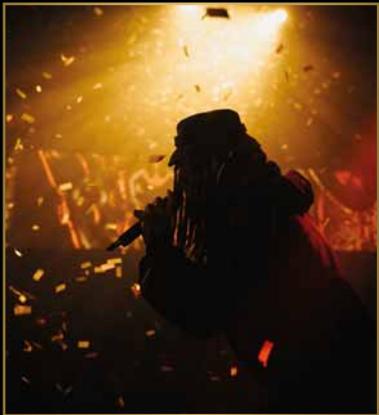
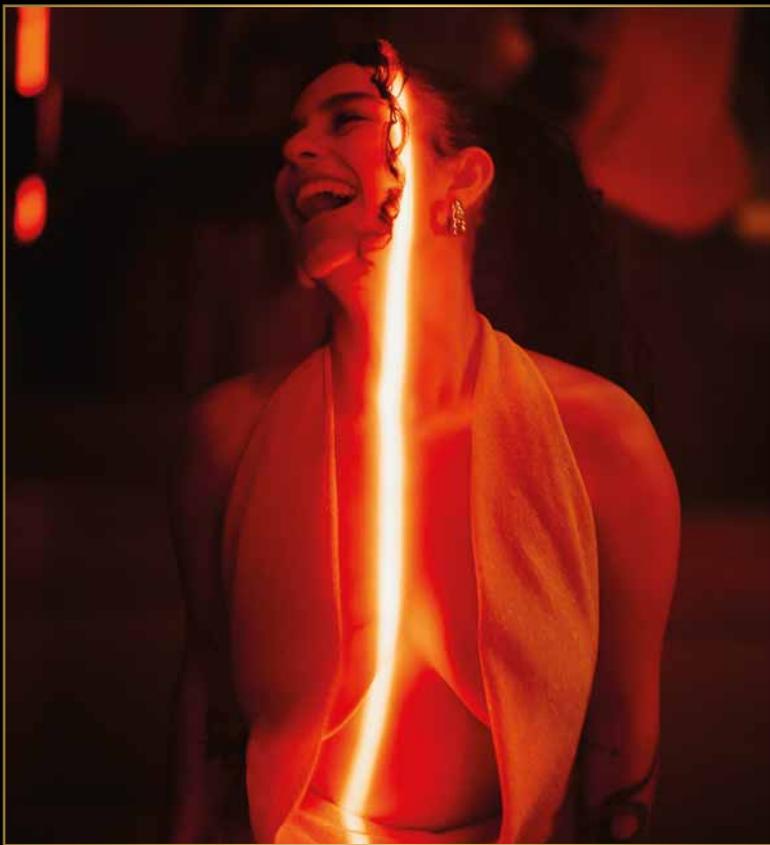


# MARBELLA











# LOV Olivia Valere

The Season Begins

Everything is ready for the opening of the 2026 season at LOV Olivia Valere. In the coming months, Marbella will once again immerse itself in a world where fine dining, live entertainment and nightlife come together to create an unforgettable experience. Nights designed to open the season in style and offer a glimpse of everything that lies ahead this year at one of the most iconic venues on the Costa del Sol.

At the heart of the Olivia Valere universe, LOV Restaurant - Dinner Show Experience invites guests to enjoy an evening where gastronomy, live performances and music blend in perfect harmony.

The season begins on 3rd and 4th April with two very special nights. 3rd April marks the opening of the restaurant — a first evening to enjoy the atmosphere of LOV, its gastronomic proposal and the

animation that accompanies the experience, a night designed to offer a taste of everything that is yet to come this season.

On 4th April, the most special and exclusive event of this opening season will take place — a unique dinner show where spectacle, music and staging become the true protagonists of the night. An evening in which guests will also discover the incredible Spring Show, a stage production filled with glamour, sensuality and energy that marks the beginning of a new season at LOV.

The night will also feature a special collaboration with M&M Gold, presenting their new seasonal jewellery collection in an atmosphere designed to captivate. The space will be dressed for the occasion, surrounded by thousands of flowers to welcome the arrival of spring, in a celebration where beauty, luxury and fantasy come together to create a truly unforgettable experience.

That same night will also unveil one of the season's most exciting novelties: L'Exclusive Valere. An ultra-exclusive space conceived for those seeking the ultimate VIP experience — a place where everything can be seen, yet no one sees you. Discreet, intimate and exquisitely designed, it represents a new level of exclusivity within the Olivia Valere universe.

After the dinner show concludes at 01:00, the night naturally evolves into the After LOV experience, where the atmosphere transforms into a more vibrant late-night celebration.

As every season, guests may continue the evening at Miss Valere Cabaret Club, a cabaret-style nightlife space open until 04:00, featuring DJ sets, dancers, entertainment and premium bottle service, making it a meeting point for the international jet set visiting Marbella.

## A Unique Setting for Extraordinary Events

Beyond these spectacular nights of the season, LOV Olivia Valere is available 365 days a year for events, offering an exceptional setting for private celebrations, corporate gatherings and bespoke experiences where every detail is designed to impress.

**Elegant, daring and unforgettable.  
The season at LOV Olivia Valere is  
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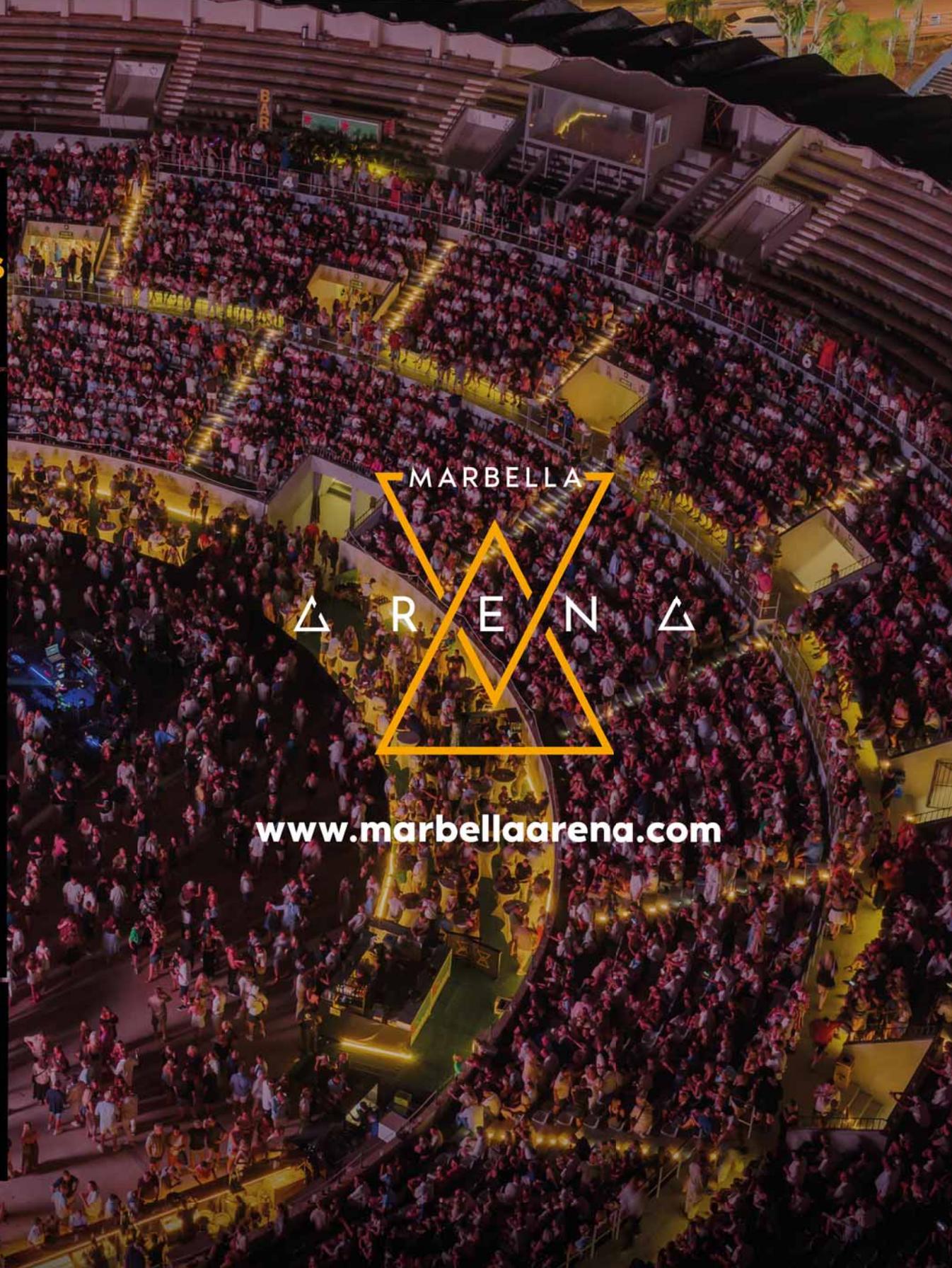


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