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Nº 164 | YEAR XIV APRIL'26

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30 DE JUNIO

GIPSY KINGS

FT NICOLAS R.
'LEGENDARY VOICE AND FOUNDER'
03 DE JULIO

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

RICK ASTLEY

10 DE JULIO

ELVIS CRESPO

11 DE JULIO

JEAN-MICHEL JARRE

13 DE JULIO

ANASTACIA

14 DE JULIO

MORA

17 DE JULIO

YANDEL SINFÓNICO

18 DE JULIO

JOHN LEGEND

20 DE JULIO

DIANA KRALL

21 DE JULIO

CARLOS RIVERA

22 DE JULIO

KOOL & THE GANG

23 DE JULIO

MIGUEL RÍOS

25 DE JULIO

ARA MALIKIAN

27 DE JULIO

MANUEL TURIZO

30 DE JULIO

MAU Y RICKY

30 DE JULIO

ROSANA

31 DE JULIO

ROSARIO

'UNIVERSO DE LEY'
01 DE AGOSTO

SERGIO DALMA

04 DE AGOSTO

GENTE DE ZONA

05 DE AGOSTO

DELAOSSA

06 DE AGOSTO

**ÁLVARO DE LUNA
& NIL MOLINER**

07 DE AGOSTO

HERMANOS MARTÍNEZ

07 DE AGOSTO

MALÚ

10 DE AGOSTO

HAUSER

12 DE AGOSTO

IVÁN FERREIRO

13 DE AGOSTO

VANESA MARTÍN

14 DE AGOSTO

OMEGA 30 ANIVERSARIO

KIKI MORENTE Y LAGARTIJA NICK
15 DE AGOSTO

TABURETE

17 DE AGOSTO

ANTOÑITO MOLINA

18 DE AGOSTO - 19 DE AGOSTO

ANTONIO JOSÉ

20 DE AGOSTO

PASTORA SOLER

22 DE AGOSTO

GLORIA TREVI

24 DE AGOSTO

NILE RODGERS & CHIC

26 DE AGOSTO

LOVE OF LESBIAN

29 DE AGOSTO

ZUCCHERO

28 DE JULIO

Y MUCHOS MÁS...

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15 AÑOS
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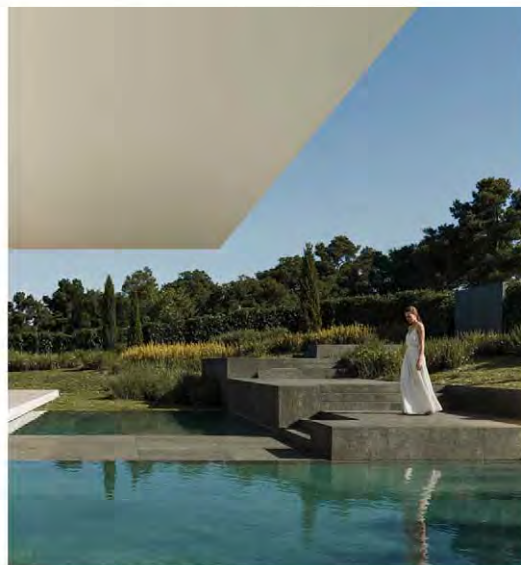
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ZERO ENERGY CONSUMPTION

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.



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.



BENNY BENASSI



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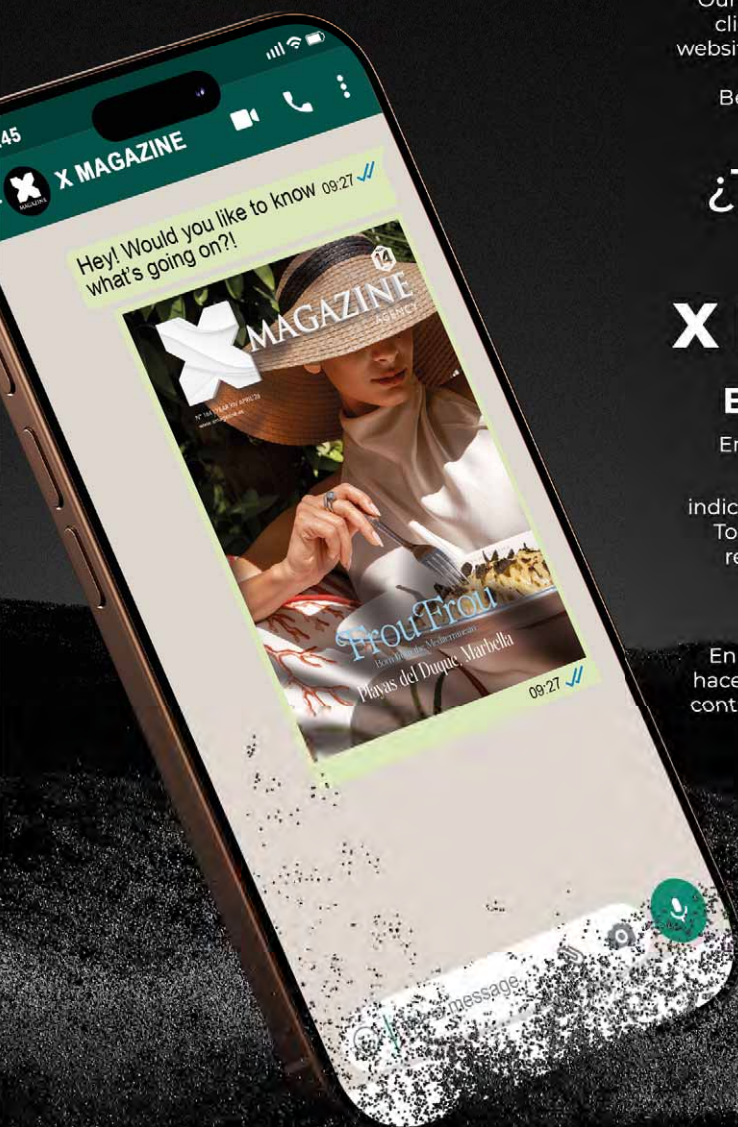
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Dear readers,

This month we invite you to discover Sabine Beach, a seafront haven in Marbella where gastronomy and the Mediterranean lifestyle come together in a sophisticated yet relaxed setting. With a fresh and contemporary approach, Sabine combines quality ingredients with creative cuisine designed to be enjoyed at a leisurely pace.

From Barbate red tuna tartar or XO prawns, to linguine with turbot and truffle sauce, each dish stands out for its flavour and finesse. Highlights include Black Angus tenderloin with tomatoes in three textures and grilled red snapper, perfect for sharing by the sea. To finish, the Sabine strawberry cake or chocolate and coffee tart, paired with delightful cocktails, provide the perfect ending.

A must-visit to embrace the rhythm of the sea and enjoy a truly Mediterranean dining experience. Don't miss it!

Estimados lectores,

Este mes os invitamos a descubrir Sabine Beach, un enclave frente al mar en Marbella donde la gastronomía y el estilo de vida mediterráneo se funden en un ambiente sofisticado y relajado. Con una propuesta fresca y actual, Sabine combina producto de calidad con una cocina creativa pensada para disfrutar sin prisas.

Des del tartar de atún rojo de Barbate o las gambas al XO, hasta el linguine con rodaballo y salsa trufada, cada plato destaca por su sabor y delicadeza. No faltan elaboraciones como el solomillo Black Angus con tomates en tres texturas o el pargo rojo a la parrilla, perfectas para compartir junto al mar. Para terminar, la tarta Sabine de fresa o la tartaleta de chocolate y café, acompañadas de deliciosos cócteles, ponen el broche final.

Un lugar imprescindible para dejarse llevar por el ritmo del mar y disfrutar de una experiencia gastronómica con esencia mediterránea. ¡No dejéis de visitarlo!

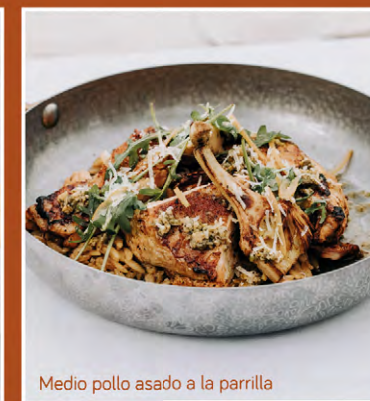
Xavi Márquez
CEO X Magazine



Tartar de atún rojo de Barbate



Gambas al XO



Medio pollo asado a la parrilla



Linguine con Rodabalo y salsa trufada



Arroz con Bogavante



Solomillo Black Angus (250gr.)



Tomates en tres texturas



Pargo Rojo a la parrilla



Tarta Sabine de fresa



Tartaleta de chocolate y café





“I started out washing dishes with a clear dream; today I’m still cooking with the same hunger, but with far greater vision.”

RUBÉN PEDROSA

CHEF AT COYA CLUB

Who is Rubén Pedrosa?

I'm Rubén Pedrosa, a chef born in Granada who chose to step out of his comfort zone to pursue a dream. I consider myself a consistent, hardworking person who is deeply committed to what he does. I don't come from a family of chefs, nor did I have an easy path, but I always knew I wanted to build something of my own.

Granada gave me my foundation: respect for ingredients, the value of sharing around the table, and the importance of tradition. However, my professional character was shaped far from home, facing challenges that made me grow quickly.

More than just defining myself as a chef, I see myself as someone who believes in the process, because every stage — even the most humble — has taught me something that I now apply in my cooking and in the way I lead.

How did you start in the gastronomic world?

In 2013, I moved to London with a lot of ambition and very few certainties. I started as a dishwasher, which is the toughest but also the most real foundation of the kitchen. It was a period of sacrifice, adaptation and constant learning.

Gradually, I began to understand how a high-level professional kitchen works: discipline, pressure, organisation and respect for every role within the team. I progressed step by step, learning each technique and earning every opportunity.

That experience taught me something essential: in this profession, it doesn't matter where you start, but how far you are willing to go.

What can you tell us about your work at COYA?

I currently work at COYA Club Marbella, located within the Puente Romano Beach Resort.

COYA represents Nikkei cuisine, a fusion of Peruvian and Japanese gastronomy. It is highly technical, precise, and at the same time very vibrant. We focus heavily on fresh ingredients, precise cuts, the balance between acidity, spice and umami, and presentation with great attention to detail.

But beyond technique, COYA is about experience: energy, music, an international atmosphere and an intense service where every detail matters. Every night is different, which forces you to stay fully focused. What I value most is teamwork. In a demanding service, everyone depends on each other. That connection in the kitchen is something that truly motivates me.

What projects are you currently working on?

At the moment, I'm focused on continuing to grow within the group, improving not only technically but also as a leader. I'm very interested in team management and evolving into a more complete professional within gastronomy.

On a personal level, I'm working on defining my own culinary identity. I enjoy researching, experimenting, finding inspiration and constantly learning. My goal is, in the future, to develop my own project that reflects everything I've learned along the way.

What are you most passionate about in your profession?

I'm passionate about the ability of food to create emotion. A dish can transport you, surprise you, and create lasting memories.

I also love the intensity of service — that combination of pressure, coordination and adrenaline where everything has to be perfect. It's a daily challenge, and that's what keeps me motivated.

Cooking constantly challenges me, and that's something I need in my life.

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

When I'm not in the kitchen, I try to balance the intensity of my work. I like to train, maintain physical discipline and disconnect mentally. I also take the opportunity to find inspiration: visiting other restaurants, analysing concepts and expanding my gastronomic perspective. Even when I'm resting, I'm still learning. For me, growth is a habit, not an obligation.

What do you think of X Magazine?

I believe it's very important to have platforms that give visibility to real stories, to processes, and to people who have built their path step by step.

Sharing my experience in X Magazine is a way of showing that behind every dish there is effort, discipline and many hours of unseen work.

Xavi Márquez
CEO X Magazine

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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.



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.



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.



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A photograph of a restaurant sign at night. The sign is illuminated and features the word "20eight" in a stylized, white, sans-serif font. The "20" is larger and more prominent than the "eight". The sign is mounted on a dark, textured wall. The background is dark, suggesting an outdoor setting at night.

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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

Preparación

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.

INGREDIENTS

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

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- 2 Aubergines
- 2 Fresh Mozzarellas
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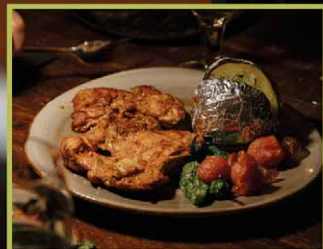
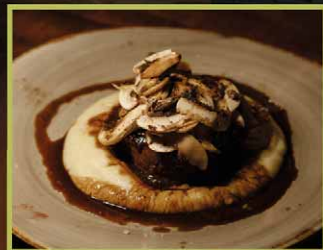


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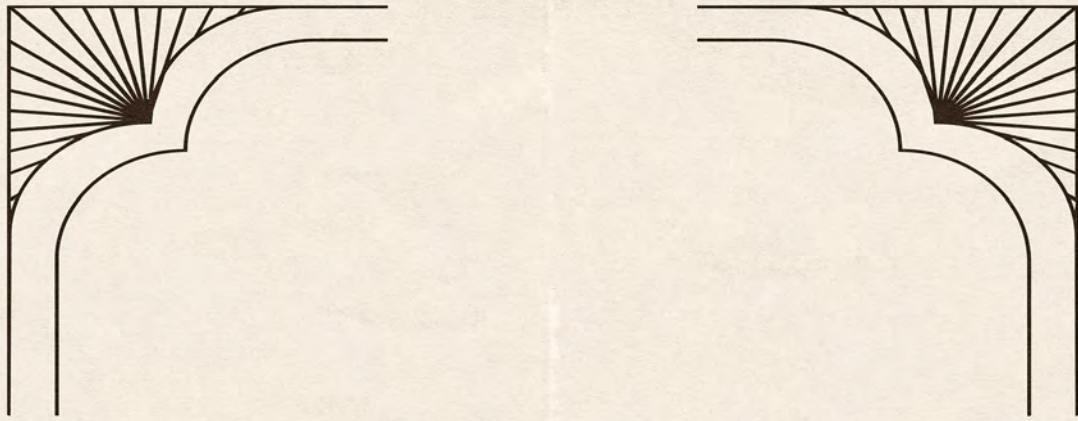
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PADEL TIPS

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.

fuelle: padelstares

MORE THAN JUST A PADEL CLUB



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PIA

Pia arrived with her sister after both were found by the roadside. Like most puppies, she is very curious and loves to explore. At first, she was a little shy around adult dogs, but she is now learning a great deal from them: when it's time to play, when to stop, and how to respect boundaries.

That said, as a puppy, there is still plenty of work ahead: learning to walk on a lead, going to the toilet outside, and understanding how to interact with the world and with other dogs.

Ideally, we are looking for a home where there is already an adult dog in the family or nearby, so she can continue to grow in a social environment that supports her development. She is also likely to be an active dog who will need to burn off energy with her new family.

Would you like to be the one to adopt her?

Pia llegó a nosotros junto a su hermana; ambas fueron encontradas en el arcén de la carretera. Como suele ocurrir con los cachorros, es muy curiosa y le encanta explorar. Al principio era un poco tímida con los perros adultos, pero ahora está aprendiendo mucho de ellos: cuándo es momento de jugar, cuándo parar y cómo respetar límites.

Aun así, al ser una cachorra, todavía queda mucho trabajo por delante: aprender a pasear con correa, hacer sus necesidades fuera de casa, y entender cómo relacionarse con el mundo y con otros perros.

Buscamos idealmente un hogar donde ya haya un perro adulto en la familia o en su entorno cercano, para que pueda seguir creciendo en un ambiente social que favorezca su correcta socialización. Además, todo apunta a que será una perrita activa, que necesitará liberar energía junto a su nueva familia.

¿Te gustaría ser tú quien la adopte?

MURPHY

Murphy is a ginger and white cat who arrived at Triple A at around 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, only Murphy has been rescued.

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

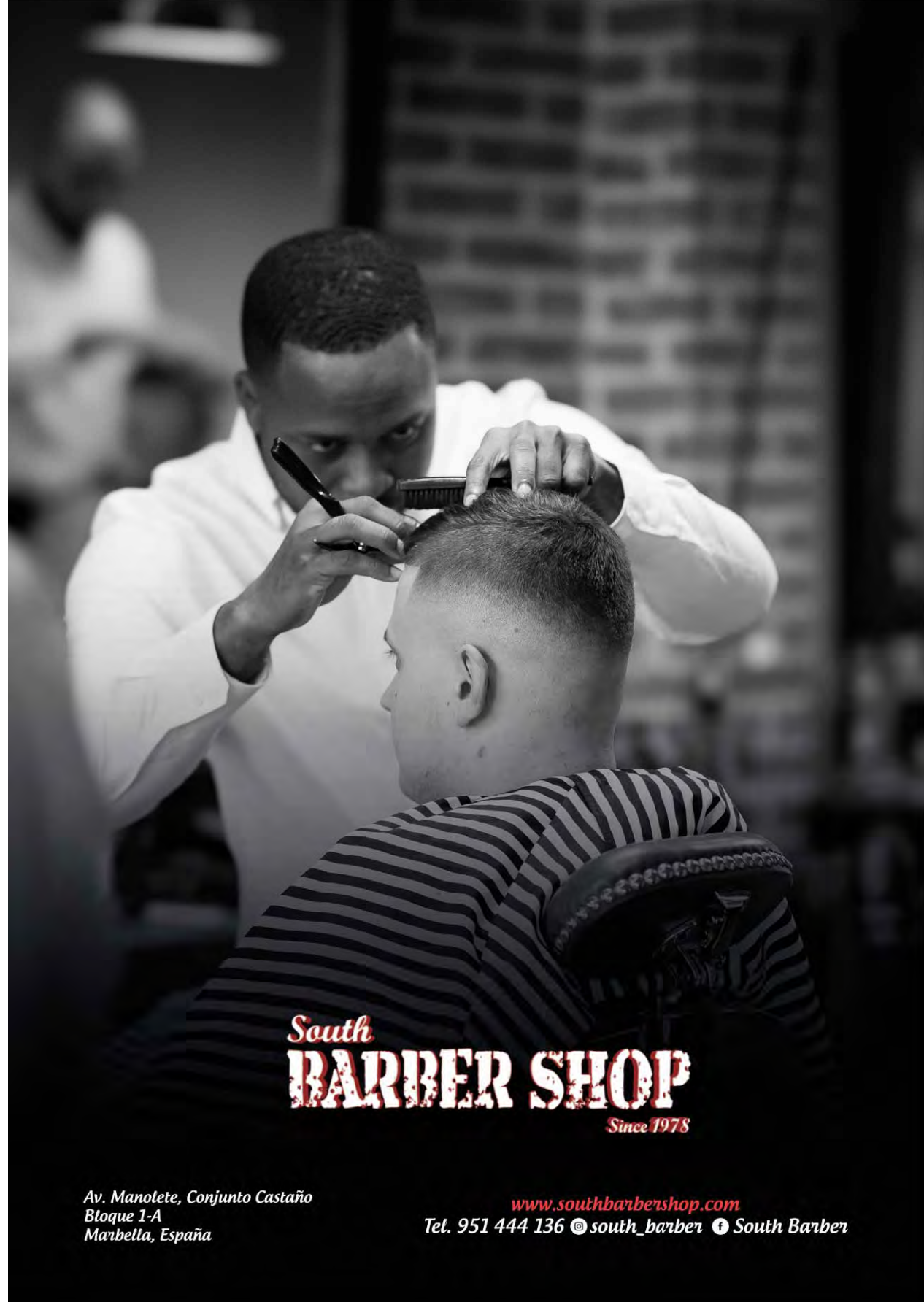
Murphy is a balanced and gentle cat who deserves a responsible and committed family, one that can offer him stability, love, and a permanent home where he will never face abandonment again.

Adopting Murphy means giving him the chance of a safe and loving life.

Murphy es un gato rubio y blanco que llegó a Triple A con aproximadamente dos años de edad. Anteriormente vivía en un hogar, pero fue abandonado cuando su familia regresó a su país, dejándolo a él y a otros gatos atrás. Hasta el momento, solo ha sido posible rescatar a Murphy. A pesar de esta experiencia, mantiene un carácter excepcional. Es un gato muy cariñoso que disfruta del contacto humano, de las caricias y de la compañía cercana. Se muestra confiado y afectuoso con las personas y convive correctamente con otros gatos, lo que facilita su adaptación a un entorno familiar.

Murphy es un gato equilibrado y noble que merece una familia responsable y comprometida, capaz de ofrecerle estabilidad, cariño y un hogar definitivo donde no vuelva a sufrir el abandono.

Adoptar a Murphy es darle la oportunidad de una vida segura y llena de afecto.



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GRUPO
MOSH

SUSI SAN NICOLÁS

PRODUCTION AND WARDROBE COORDINATOR. AT GRUPO MOSH

Who is Susi San Nicolás?

I'm a designer born in Elche and trained in Murcia, although my path within fashion hasn't been linear. Years ago, I had a phase linked to headpiece design and floral arrangements, but it wasn't until last year—when I arrived in Marbella almost by chance—that I began to fully dedicate myself to this field. That change marked a turning point, as it was here that I entered the world of costume production for shows.

I like to work through upcycling, transforming unused fabrics and garments into new pieces. I'm interested in starting from what already exists and taking it somewhere new, giving it a second life.

At the moment, I'm focused on continuing to grow within stage costume design, developing my technique and refining my creative judgement with each project.

Music, art, and nature are my main sources of inspiration. Everything I create comes from there and is reflected in the shapes, volumes, and energy of each piece.

How did you start in the world of garment making?

Garment making has always been present in my home. My mother and my aunt both sew, and when I was a child, my mother even bought me wicker sewing kits—although I have to admit I wasn't very interested at the time.

What I do remember is the constant need to transform the things I bought, even if I didn't know how to do it. At first, I would turn to my mother, and if she couldn't help, to my aunt. Until the point came when they grew tired and, in a way, "forced" me to learn on my own.

That's when I really began. I started from scratch, not even knowing how to hold a needle, and I was lucky enough to find a pattern-making teacher with incredible patience, who was key throughout the entire process.

In the end, it all comes from that: persistence, the need to do things for myself, and having people around me who—perhaps without realising—encouraged and inspired me to learn.

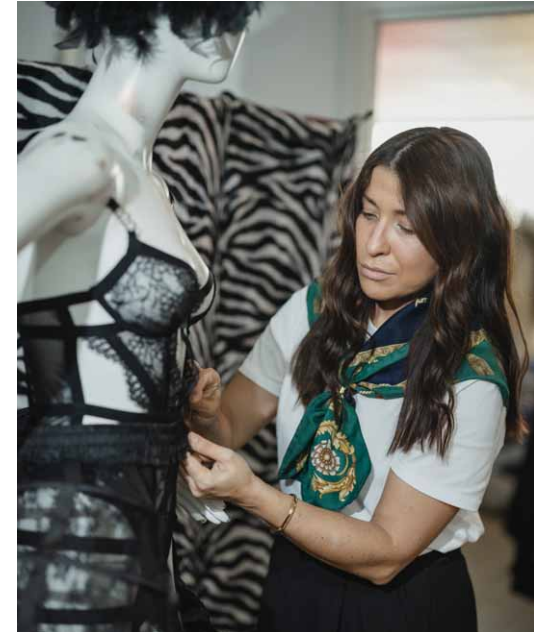
What can you tell us about your work at Grupo Mosh?

I mainly oversee costume production. I'm given the freedom to create from scratch or apply my philosophy of recycling fabrics and garments—something that feels very natural to me. As new shows are constantly being launched, we are always creating, testing ideas, and adapting to each project.

Although the audience only sees the final result, there is a huge amount of unseen work behind it: a production team working closely with artistic direction, make-up, and the cast to ensure every detail of the costume and the show is flawless.

One of my favourite anecdotes happened last summer. The artistic director called me to see if we could premiere a show that very same night. The costumes weren't ready—we had planned to launch it weeks later—but Motel was hosting very special guests, so there was no room for delay. I started sewing non-stop and remember finishing pieces just seconds before the show began. In the end, everything went perfectly.

That's what working behind the scenes is really like: intense, sometimes improvised, but always a team effort. As I always say, a great result is the sum of a great team's effort—and we're lucky to work with the best.



What projects are you currently working on?

At the moment, I'm focused on working with Grupo Mosh, an opportunity that came through social media. The production director saw one of my videos where I transformed an old jacket into a red carpet dress, and that's how this opportunity in Marbella began.

That's why I'd now like to return to being more active on my social media, especially "Sense Cognoms". It allows me to show my creative process and continue exploring ideas, which also enriches my work on stage productions.

Creating these videos is a challenge in itself. Often, I have to create something without knowing exactly how to do it, which pushes me to research, experiment, and learn until I find a solution. That entire process ultimately adds value to every project I develop.

What are you most passionate about in your profession?

What I'm most passionate about is not just creating, but seeing everything come to life in the final result. The process can be chaotic and very demanding, but there's nothing like seeing my pieces on stage, forming part of a show and being enjoyed by the audience.

It's a feeling that never stops exciting me, and even today, I still find it hard to fully believe it.

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

When I'm not working, I enjoy spending quality time with the people I love, going for walks, heading to the beach, and listening to music. These are moments to disconnect, slow down, and recharge before returning with new ideas.

What do you think of X Magazine?

I think X Magazine is a fantastic way to create synergies between artists and creative professionals, giving visibility to their work and highlighting projects that might otherwise go unnoticed.

It's a platform that truly values the effort and creativity of those of us behind each idea, and that's something I find very important.

Xavi Márquez
CEO X Magazine



**PRECISION NUTRITION:
UNDERSTANDING WHY WE DON'T ALL RESPOND
THE SAME WAY TO THE SAME DIET**

If you've ever tried to improve your diet, you've probably asked yourself this question: why do some people eat similarly to me yet achieve completely different results?

Part of the answer lies in something we cannot see: individual biology.

What is precision nutrition?

Precision nutrition is an approach to eating that recognises that we are not all the same. It takes into account different factors: how you eat, your health status, your lifestyle, and your biology.

Within that biology, genetics is becoming increasingly relevant.

What does genetics have to do with nutrition?

Your genetics is the set of instructions that governs how your body functions. It does not change over time and is present in all your cells. Some of these instructions influence aspects related to nutrition, such as:

- * How you regulate appetite
- * How you metabolise fats and sugars
- * How you respond to certain nutrients
- * Or even which flavours you find more appealing

For example, variations in genes such as the **FTO gene** have been linked to a higher tendency to gain weight or feel hungrier in certain situations. Others, such as the **APOE gene**, are associated with how the body processes cholesterol.

This does not mean you are "determined" by your genes, but rather that you may have a greater or lesser predisposition.

Does it change what you should eat?

Knowing your genetic profile does not mean you need to follow a completely different diet. In fact, the healthiest dietary patterns — such as the Mediterranean diet — remain suitable for most people.

When genetics is integrated into this approach, what truly changes is how we understand individual differences. It has long been assumed that if two people follow the same diet, they should achieve similar results. However, reality shows that this is not always the case.

Some people regulate appetite more effectively, others are more prone to storing fat, and some respond differently to certain nutrients. Part of this variability has a genetic basis. Understanding this helps us move away from seeing these differences as personal failures and instead recognise them as different ways of functioning.

How can I learn about my genetic information?

Today, genetic tests — usually based on saliva samples — can analyse certain variants related to nutrition. However, it is important to carry them out through qualified healthcare professionals who can properly interpret the results.

Beyond genetics, one factor remains essential: your habits and overall health.

The idea that there is a single perfect diet for everyone is not realistic. But neither is the belief that everything depends solely on genetics. The truth lies somewhere in between.

Genetics does not tell you exactly what you should eat, but it can help you understand why your body responds the way it does. And that nuance makes a far greater difference than it may seem.

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VILLA CIELO MAR

NUEVA ANDALUCÍA

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.

It is the feeling of living in a private resort every day, within a home finished to the highest standards and designed to offer everything needed to live beautifully.

Located in one of Marbella's most sought-after areas, in the heart of Nueva Andalucía, the villa offers the rare balance of immediate access to all essential services while preserving the privacy and sense of tranquility that define exceptional living.



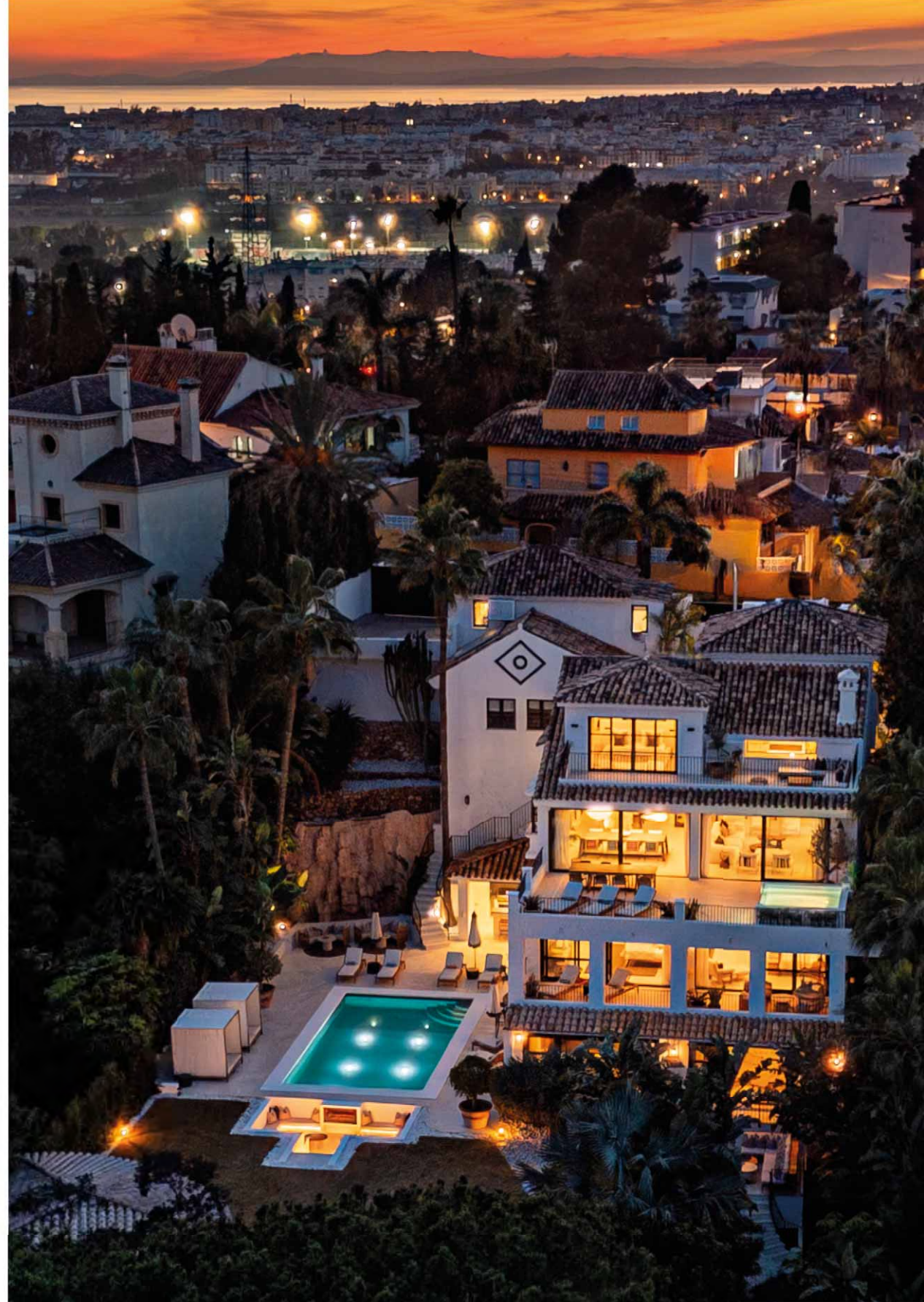
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MAGAZINE AGENCY



MARTÍN BERASATEGUI
12 ESTRELLAS MICHELIN

Perfecto, after more than 30 years dedicated to the world of gastronomy, who has won several Michelin Stars and a Grand Prix de la Gastronomie, he has now received a 12th Michelin Star. He has a long and illustrious career, and it is a pleasure to see him receive this award. The chef is a true legend in the world of gastronomy.

How does it feel to be awarded by the Michelin Guide?
It is a great pleasure to be awarded this recognition and to be recognized internationally. It is a responsibility, but also a great honor. I will continue to work hard to improve my cuisine and to be worthy of this award.

How do you define your kitchen?
I define my kitchen as a place where I can create and innovate. I want to be able to surprise my guests and to offer them a unique experience. I want to be able to work with the best ingredients and to use them in a creative way.

What are your next goals?
I want to continue to improve my cuisine and to be worthy of this award. I want to be able to work with the best ingredients and to use them in a creative way. I want to be able to surprise my guests and to offer them a unique experience.

WHAT IS X MAGAZINE AGENCY?

X Magazine Agency is much more than just a magazine; we are an innovative marketing agency specialized in creating high-impact strategies for brands looking to stand out in the world of leisure and entertainment. With unique blend of creativity, strategic content, and media expertise, we help businesses connect with their audience in an authentic and effective way.

From restaurants and bars to gyms, boutiques, and nightclubs, at X Magazine Agency, we design tailored campaigns that enhance our clients' visibility. Through digital marketing strategies, social media management, print advertising, and exclusive events, we transform businesses into leading brands.

Our innovative and dynamic approach allow us to offer customised solutions for each client, ensuring a strong presence across both physical and digital platforms. We don't just tell stories - we create them. X Magazine Agency is your strategic partner in reaching new audiences and solidifying your brand in the entertainment and lifestyle industry.

HOW WE WORK

At X Magazine Agency, we turn ideas into experiences. We develop marketing strategies that go beyond the conventional, combining engaging visual content, effective storytelling, and cutting-edge technology. Our team of experts in branding, graphic design, social media management, and advertising work to position every brand exactly where it deserves to be.

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



STRATEGIC ADVERTISING & DISTRIBUTION

At X Magazine Agency, we don't just create campaigns - we make sure they reach the right audience. Thanks to our extensive distribution network across luxury hotels, prestigious restaurants, and exclusive clubs, we guarantee that every message reaches the right environment.

We also leverage digital channels such as social media, email marketing, and WhatsApp marketing, where we have over 46,000 active followers. Through targeted strategies, we ensure that every campaign achieves the desired reach and impact.

X MAGAZINE: OUR EXCLUSIVE PLATFORM

As part of our marketing tools, X Magazine is our premium print and digital magazine, designed to connect brands with an exclusive and high-end audience.

HOW IS IT PRINTED?

Each month, X Magazine comes to life with 15,000 copies printed using state-of-the-art technology, ensuring vibrant colours, flawless design, and engaging content. Our editorial team captures the best of leisure and entertainment, presenting high-quality experiences, interviews, and recommendations.

WHERE IS IT DISTRIBUTED?

The distribution of X Magazine is highly strategic, ensuring it reaches the most exclusive locations in Marbella and the Costa del Sol. You can find it at:

- Luxury hotels
- High-end restaurants
- Exclusive nightclubs and beach clubs
- Boutiques and premium venues
- Business receptions and VIP spaces

Additionally, X Magazine is available in digital format, extending its reach through our website, social media, and WhatsApp distribution campaigns, where we engage with over 46,000 active followers.





MAGAZINE AGENCY

EXTRA SERVICES

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

CONTENT CREATION

For your social networks and websites.

SOCIAL MEDIA MANAGEMENT

Strategies and monitoring of results.

PHOTOGRAPHY

Product, space or book photography.

BRAND CREATION

We create and help your brand to grow.

WEB DESIGN AND PROGRAMMING

Design and development of corporate websites and online shops.

CORPORATE VIDEOS

To present your company in the best way.

EVENT VIDEOS

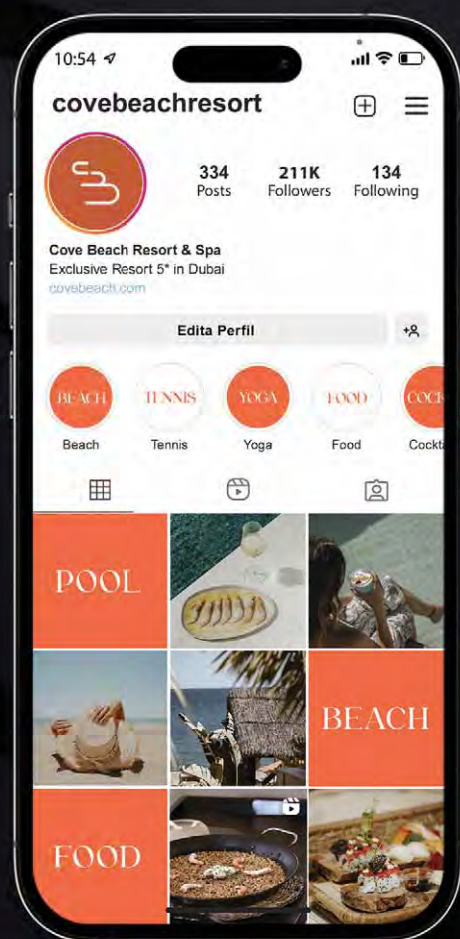
We record your events and edit the final product to immortalise your best memories.

MERCHANDISING

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

GRAPHIC DESIGN

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
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BENNY BENASSI

DJ & PRODUCER

Who is Benny Benassi?

Benny is a lucky guy, because he manages to make a living with music, thus cultivating his passion!

How did you begin your career in music?

I started DJing when I was a teenager in a local club in northern Italy. Soon after I began making music with my cousin Alle. We had been making music for more than five years before we made "Satisfaction", and then everything changed.

How do you feel when you're DJing?

There's only one word that can describe it: GREAT!

What's your best memory you keep from your tours?

I've had lots of best moments, fortunately. For me, whenever I connect with the people through music, I am happy. I feel like I'm doing my job well and it gives me a lot of "Satisfaction".

What do you think of electronic music?

Well, where would I be without it?

What do you enjoy doing in your free time?

If I'm not on tour or in the studio, I like to do a lot of sport, cycling, swimming, or going to the gym. I also enjoy cooking a lot.

How is our greeting when you come to Spain?

Excellent!

What do you think of X Magazine?

I am delighted to be part of it, thank you guys!



¿Quién es Benny Benassi?

Benny es un chico con suerte, porque consigue ganarse la vida con música, ¡su pasión!

¿Cómo arrancó tu carrera musical?

Empecé a pinchar en un club local en el norte de Italia cuando era adolescente. Poco después comencé a producir música con mi primo Alle. Llevábamos más de cinco años produciendo música, hasta que sacamos "Satisfaction", y ahí todo cambió.

¿Cómo te sientes cuando estás pinchando?

Solo hay una palabra que lo puede describir: ¡GENIAL!

¿Cuál es el mejor recuerdo que tienes de tus giras?

Por suerte tengo muchos buenos recuerdos. Para mí, soy feliz cuando consigo conectar con la gente a través de la música. Siento que estoy haciendo bien mi trabajo, y eso me da mucha "Satisfaction".

¿Qué opinas de la música electrónica?

Pues, ¿qué haría yo sin ella?

¿Qué te gusta hacer en tu tiempo libre?

Cuando no estoy de gira o en el estudio, me gusta practicar deporte, ciclismo, natación, o ir al gimnasio. También me gusta mucho cocinar.

¿Cómo es el trato que recibes en España?

¡Excelente!

¿Qué opinas de X Magazine?

Estoy encantado de formar parte de la revista, ¡muchas gracias chicos!

Xavi Márquez
CEO X Magazine



BACARDÍ

BACARDÍ X LA PLAZA AT PUENTE ROMANO: A NIGHT OF LEGACY

On 17th March, La Plaza Bar at Puente Romano became the exclusive setting for a unique experience alongside Bacardi. In a vibrant atmosphere, Marbella's sophistication blended seamlessly with the flavour of the world's most awarded rum.

Bacardi: Over 160 Years of History

Founded in 1862 in Santiago de Cuba by Don Facundo Bacardi Massó, the brand revolutionised the industry by creating light and refined rums. Its iconic bat logo, a symbol of good fortune and family unity, has accompanied the company for over a century and a half of innovation, overcoming historical challenges to become a global benchmark in premium mixology.

Relive the Event in Images

The energy of the evening, the toasts and the true essence of Bacardi were captured in a selection of photographs reflecting

BACARDÍ X LA PLAZA DE PUENTE ROMANO: UNA NOCHE DE LEGADO

El pasado 17 de marzo, el Bar La Plaza en Puente Romano se convirtió en el escenario exclusivo de una experiencia única junto a Bacardi. En un ambiente vibrante, la sofisticación de Marbella se unió al sabor del ron más premiado del mundo.

Bacardi: Más de 160 años de Historia

Fundada en 1862 en Santiago de Cuba por Don Facundo Bacardi Massó, la marca revolucionó la industria creando rones ligeros y refinados. Su icónico logotipo del murciélago, símbolo de buena suerte y unión familiar, ha acompañado a la compañía durante más de siglo y medio de innovación, superando desafíos históricos hasta convertirse en un referente global de la coctelería premium.

Revive el Evento en Imágenes

La energía de la noche, los brindis y la esencia de Bacardi quedaron capturados en una selección de fotografías que reflejan el éxito del encuentro.



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IVÁN ELENA

MUSICIAN

Who is Iván Elena?

Iván Elena is a musician from Seville, now based in Marbella, although his life has always been closely linked to travelling and working in different parts of the world. He has spent time in key destinations such as Ibiza and Dubai, and has visited more than 18 countries thanks to his work.

Over the past seven years, he has settled in Marbella—a base that perfectly combines his lifestyle, his career, and his connection to Málaga Airport.

How did you start in the world of music?

I started very young, almost as a game. My mother always jokes that, being the youngest of five siblings, as long as I was making noise with pots and pans in the kitchen, everything was fine.

By the age of 14, I already had my first band in Seville, playing covers, and since I was around 23 or 24, I've made a living from music. Later on, I discovered electronic music while living in Ibiza, which opened many doors for me.

What can you tell us about your work at Coya?

My time at Coya practically coincided with its beginnings in Marbella. From the very start, I was part of the project and remained there during a very important stage of its development.

It was a very special period. We had a strong team of musicians and a clearly defined artistic direction, led by Fani Villaron (Cello femme), which allowed everything to flow naturally. There was a very positive energy within the team, and that was directly felt by the audience.

I remember that stage as a very enriching experience, both professionally and personally. As in everything in this industry, cycles evolve and give way to new phases.

What projects are you currently working on?

I've just returned from Dubai after three months of work. I currently hold a residency at Nikki Beach Marbella from April to October. I also perform at Hard Rock Marbella, take part in international shows, and work at high-end private events in Marbella, where discretion is essential. In addition, I work both as a musician and as a business partner collaborating with the Kimpton Los Monteros Hotel.

What are you most passionate about in your profession?

Every place has its own DNA, and that influences how you perform. I love travelling and discovering new cultures and cuisines.

But above all, I'm passionate about being able to keep playing the drums with the same excitement I had as a child.

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

I start early with my dogs, Rita and Triana. I go down to the beach almost every day. Then I rehearse, organise work, and train. The gym is essential for my performance.

I usually end the day quietly, often watching a series.

What do you think of X Magazine?

I discovered the magazine a few years ago, and what stood out to me was how it gives visibility to profiles that aren't always in the media spotlight. I think it plays a very important role in Marbella.

¿Quién es Iván Elena?

Iván Elena es un músico de Sevilla, afincado en Marbella, aunque su vida siempre ha estado muy ligada a moverse y trabajar en distintos lugares del mundo. Ha pasado por destinos clave como Ibiza y Dubái, y ha visitado más de 18 países gracias a su trabajo. En los últimos siete años se ha establecido en Marbella, una base que combina perfectamente su estilo de vida, su trabajo y su conexión con el aeropuerto de Málaga.

¿Cómo empezaste en el mundo de la música?

Empecé muy pequeño, prácticamente jugando. Mi madre siempre cuenta —entre risas— que, siendo el pequeño de cinco hermanos, mientras estuviera haciendo ruido con los platos y las cacerolas en la cocina, todo iba bien.

A los 14 años ya tenía mi primera banda en Sevilla, tocando versiones, y desde los 23-24 años vivo de la música. Más adelante descubrí la música electrónica viviendo en Ibiza, lo que me abrió muchas puertas.

¿Qué nos puedes contar sobre tu trabajo en Coya?

Mi etapa en Coya prácticamente coincide con sus inicios en Marbella. Desde el primer momento formé parte del proyecto y estuve allí durante una fase muy importante de su desarrollo.

Fue una época muy especial. Coincidimos un equipo de músicos muy sólido y una dirección artística muy bien definida, liderada por Fani Villaron (Cello femme), lo que hacía que todo fluyera con mucha naturalidad. Había una energía muy positiva dentro del equipo y eso se transmitía directamente al público.

Guardo esa etapa como una experiencia muy enriquecedora, tanto a nivel profesional como personal. Como todo en este sector, los ciclos evolucionan y dan paso a nuevas etapas.

¿En qué proyectos trabajas actualmente?

Acabo de regresar de Dubái tras tres meses de trabajo. Actualmente tengo residencia en Nikki Beach Marbella desde abril hasta octubre. También participo en Hard Rock Marbella, actuaciones internacionales y eventos privados de alto nivel en Marbella, donde la discreción es clave. Además, trabajo como músico y como empresa colaboradora con el Hotel Kimpton Los Monteros.

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

Cada lugar tiene su propio ADN, y eso influye en cómo tocas. Me encanta viajar, conocer nuevas culturas y gastronomías. Pero, sobre todo, me apasiona poder seguir tocando la batería con la misma ilusión que cuando era un niño.

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

Empiezo temprano con mis perros, Rita y Triana. Bajo a la playa casi todos los días. Luego ensayo, organizo trabajo y entreno. El gimnasio es clave para mi rendimiento.

Termino el día tranquilo, normalmente viendo una serie.

¿Qué opinas de X Magazine?

Conocí la revista hace años y me llamó la atención su forma de dar visibilidad a perfiles que no siempre están en el foco mediático. Me parece una labor muy importante para Marbella.

Xavi Márquez
CEO X Magazine

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Small presenters

(30cm presenter for 30 magazines)

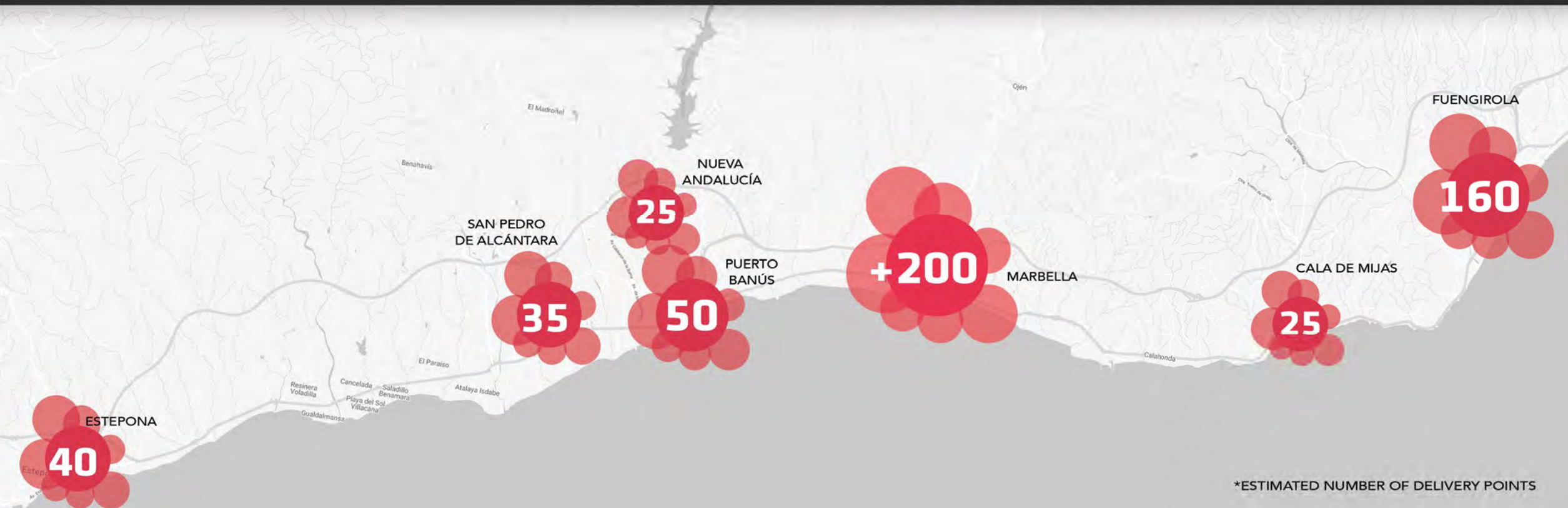
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Miss Raw
Marbella Arena



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COA Restaurant
Vovem
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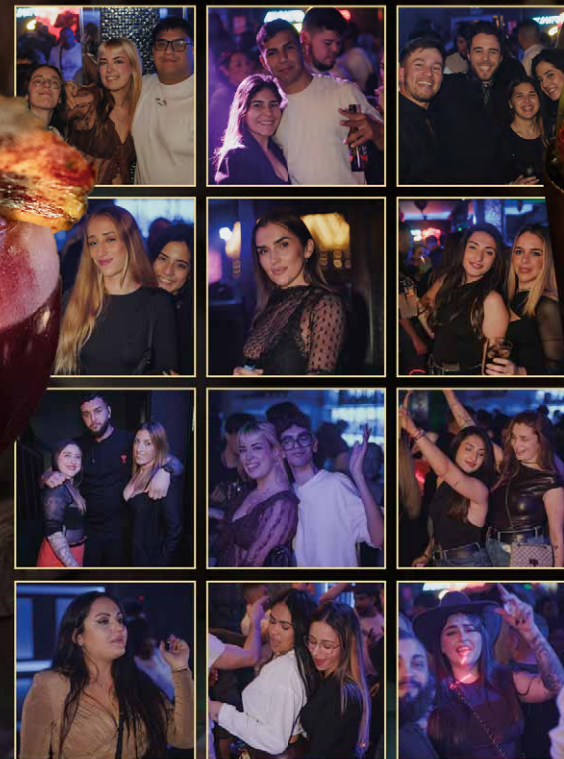
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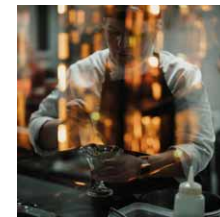
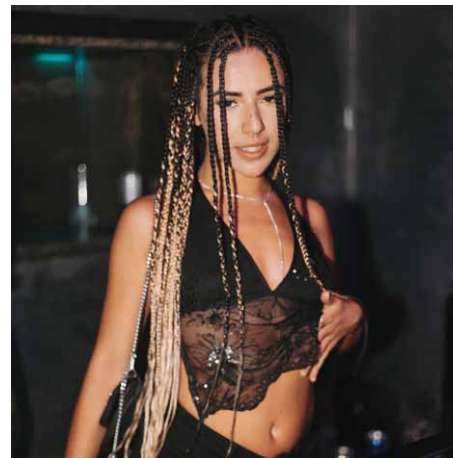
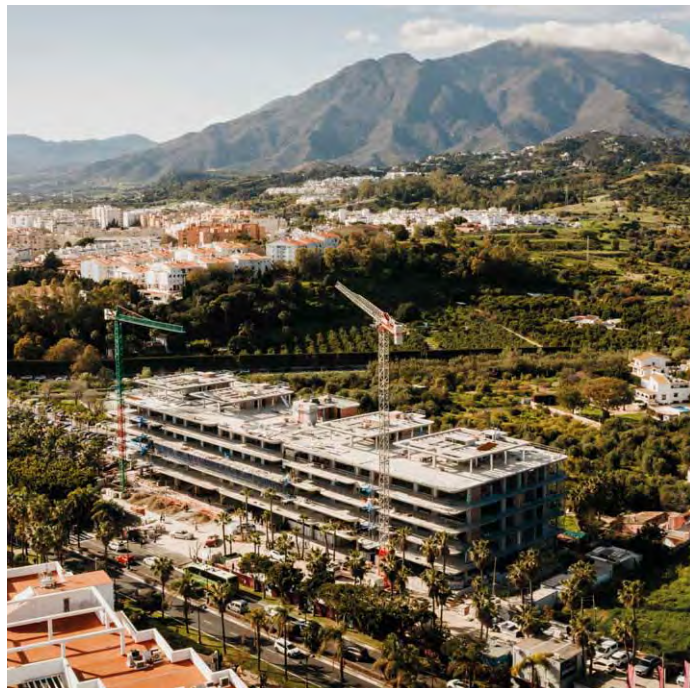
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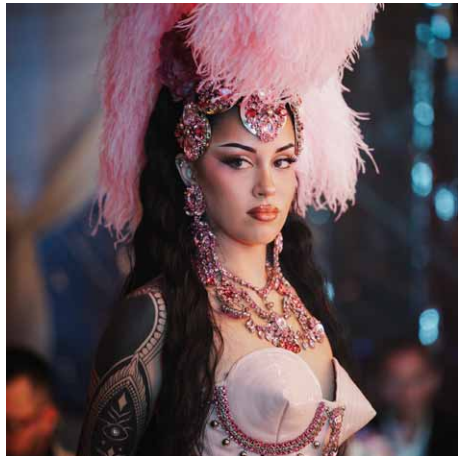
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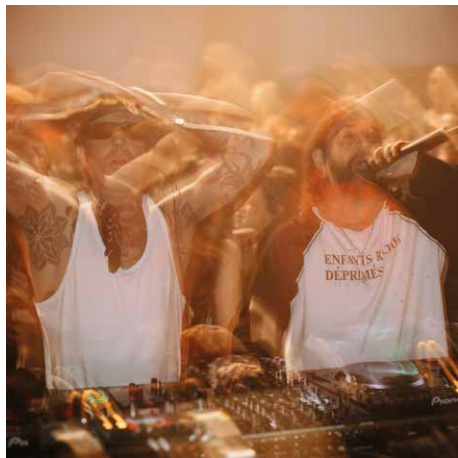
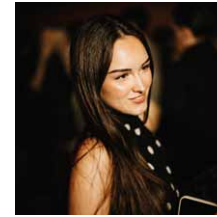
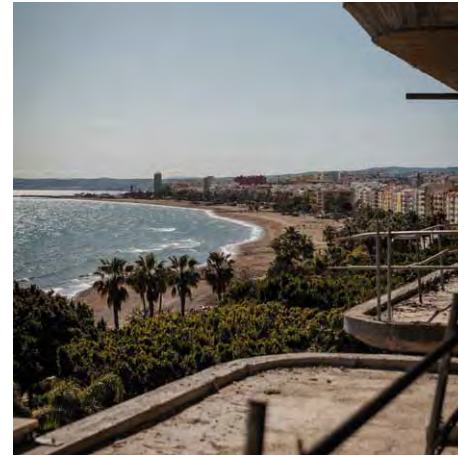
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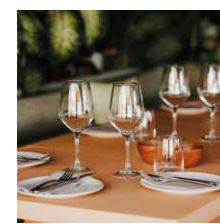
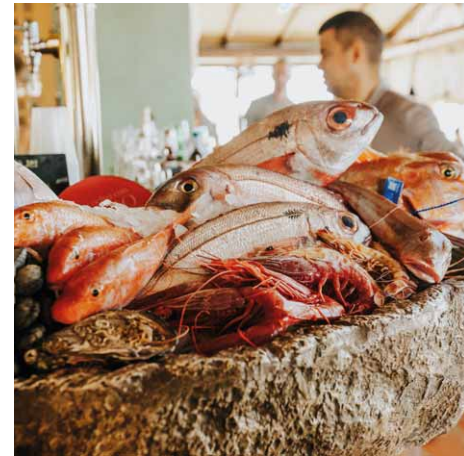


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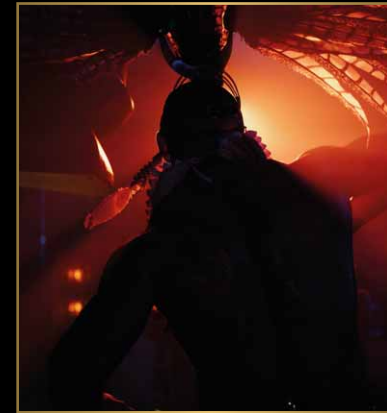
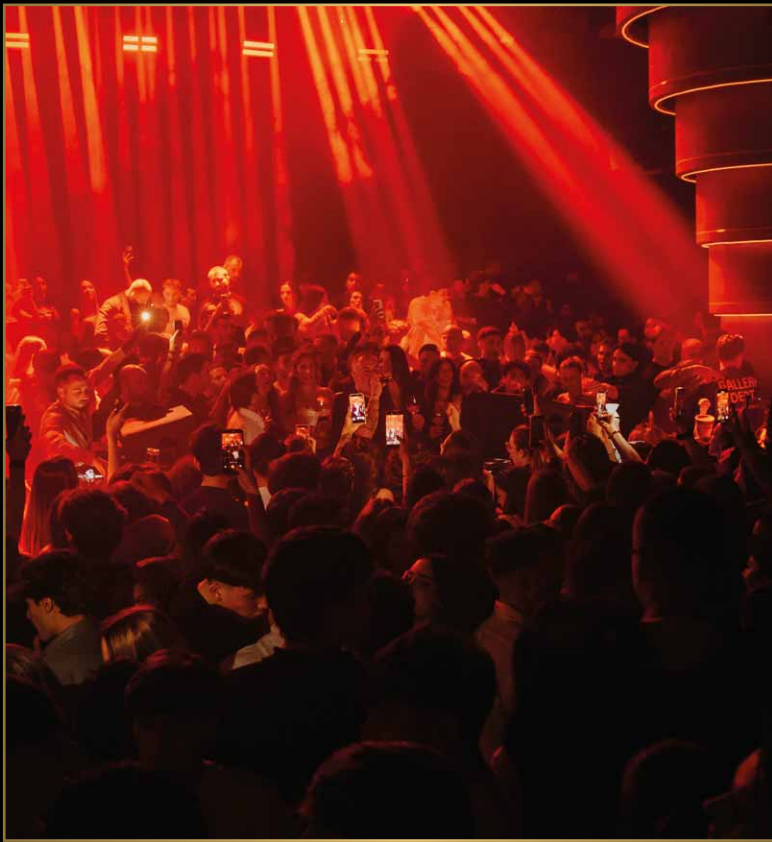
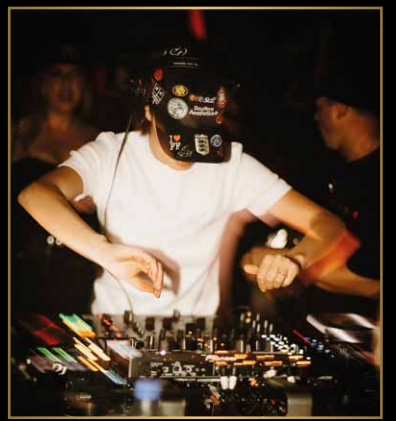


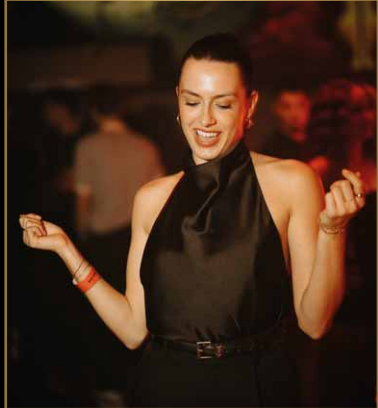
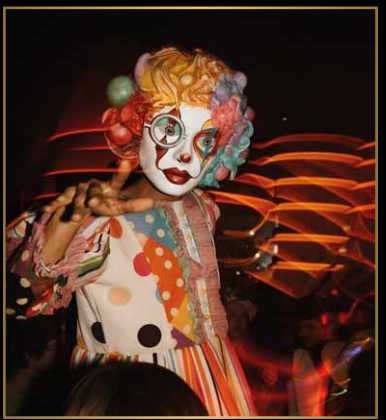
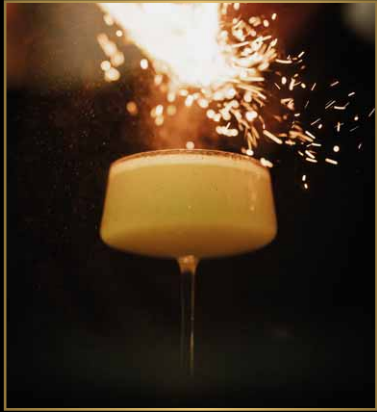
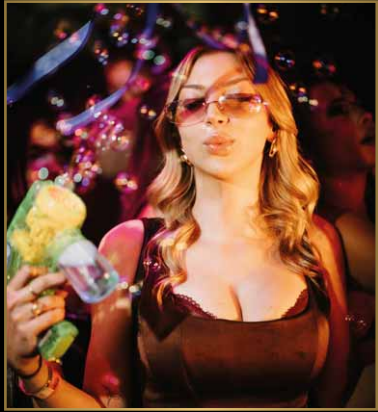
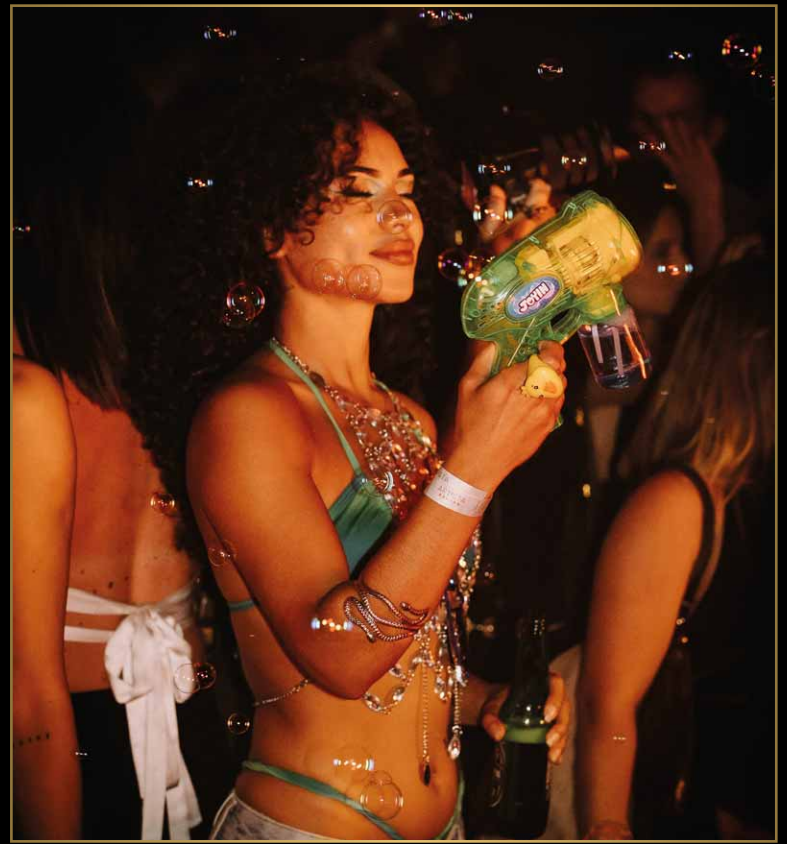
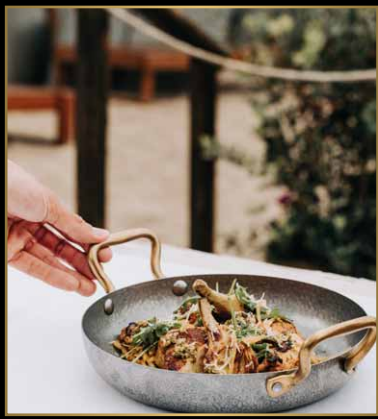
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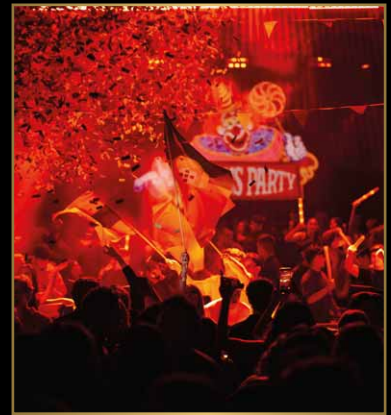
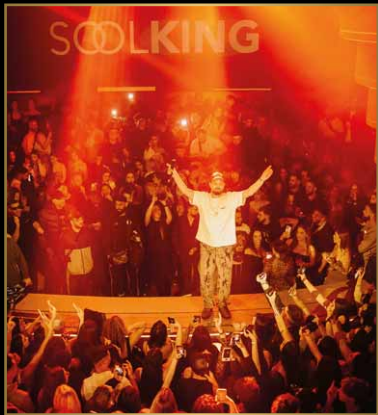
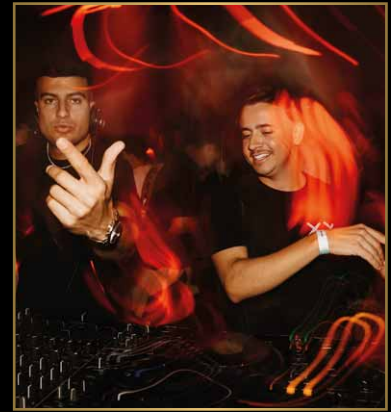


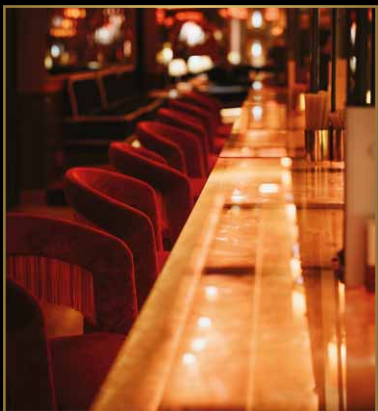
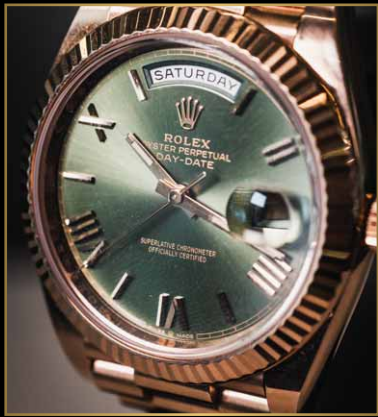


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