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LUXURY LIVING: The villa combines sustainability with luxury, featuring a serene spa, year-round indoor heated pool, modern gym, state-of-the-art cinema, and an outdoor pool with a stunning water mirror effect.

EXCLUSIVE AMENITIES: Residents enjoy access to La Reserva de Sotogrande's world-class amenities, including golf courses, a private beach club, equestrian facilities, and gourmet dining.

INNOVATION AND COMFORT: Villa Noon embodies the future of residential living, where luxury and environmental stewardship coexist, offering a sustainable lifestyle without compromising on comfort.



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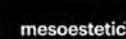


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GALA BERRAL



- 14 / 15 XPERIENCE RED PEPPER
- 18 / 19 INTERVIEW DAVID TRUJILLO
- 38 LA VINOTECA
- 40 RINCÓN GOURMET
- 48 FOOD EDUCATION
- 52 PADEL TIPS
- 54 TRIPLE A
- 58 / 59 INTERVIEW ANTONIO GONZÁLEZ
- 66 / 67 INTERVIEW DAVID FERRERO
- 70 / 73 INTERVIEW GALA BERRAL
- 76 X MAGAZINE DISTRIBUTION
- 76 / 77 MARBELLA MAPS
- 78 / 79 INTERVIEW SONIA EGEA
- 84 / 97 MRX

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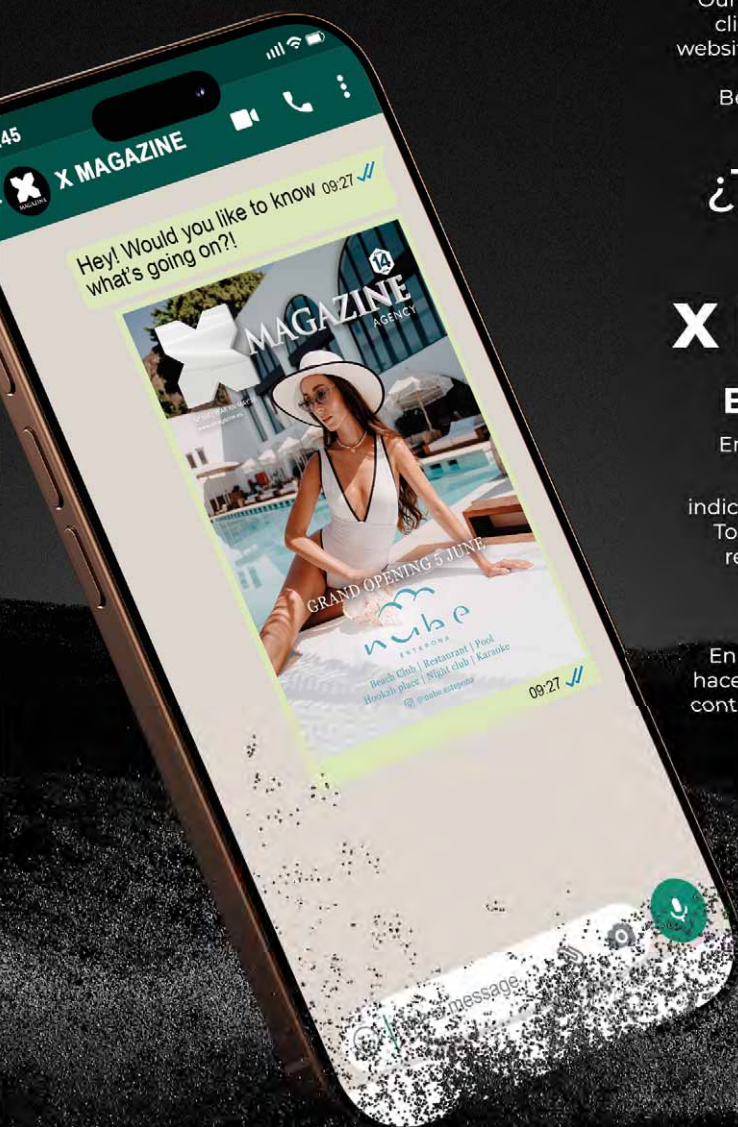
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GASTRO NOMIY





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Dear readers,

This month we invite you to discover Red Pepper Puerto Banús, an elegant Mediterranean spot where Greek cuisine and the flavours of the Aegean come to life in a sophisticated and charming setting. With a fresh and authentic concept, Red Pepper offers a dining experience perfect for sharing by the sea.

From the delicate pink fish roe dip or crispy fried feta, to cured tuna, the classic Greek salad or the traditional spinach and feta pie, every dish captures the true Mediterranean spirit. Highlights also include fried calamari, slow-cooked lamb, prawn orzo risotto, grilled octopus and Guillena seabream. To finish, irresistible desserts such as the baklava ice cream sandwich or orange filo cake provide the perfect finale.

A must-visit for those seeking Mediterranean cuisine with a true Greek soul in the heart of Puerto Banús. Don't miss it!

Estimados lectores,

Este mes os invitamos a descubrir Red Pepper Puerto Banús, un elegante rincón mediterráneo donde la cocina griega y los sabores del Egeo cobran vida en un ambiente sofisticado y lleno de encanto. Con una propuesta fresca y auténtica, Red Pepper ofrece una experiencia gastronómica ideal para compartir junto al mar.

Desde el delicado pink fish roe dip o el crispy fried feta, hasta el cured tuna, la clásica Greek salad o la tradicional spinach and feta pie, cada plato transmite el auténtico espíritu mediterráneo. Destacan también propuestas como el fried calamari, el slow cooked lamb, el prawn orzo risotto, el pulpo a la parrilla o la dorada Guillena. Para terminar, dulces irresistibles como el baklava ice cream sandwich o el orange filo cake ponen el broche perfecto.

Una parada imprescindible para quienes buscan cocina mediterránea con alma griega en pleno Puerto Banús. ¡No dejéis de visitarlo!

Xavi Márquez
CEO X Magazine



TARAMASALATA
Pink fish roe dip



TIGANITÍ FÉTA
Crispy Fried Feta



LAKÉRDA TÓNOU
Cured Tuna



HORIATIKI
Greek Salad



SPANAKOPITA
Spinach and Feta pie



KALAMARÁKIA TIGANITÁ
Fried Calamari



KRITHARÓTO ME GARÍDES
Prawn Orzo Risotto



KLEFTICO
Slow cooked Lamb



CHITAPÓDI SCHARAS
Grilled Octopus



SÁNTOUIITS PAGOTÓÚ ME BAKLAVÁ
Baklava ice cream sandwich



PORTOKALOPITA
Orange Filo Cake

BARBILLÓN

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At last, Barbillón Marbella is opening its doors once again for the whole summer, bringing back its unmistakable rhythm — the kind where days begin by the sea and always seem to end a little later than planned.

This year, it returns with a major new addition: the opening of its new Family Pool, a space designed for families to enjoy Barbillón with their little ones in a comfortable, carefully curated and relaxed setting. The experience is completed with a Kids Menu created especially for younger guests, while staying true to the essence of the house in its most family-friendly form.

Alongside this new addition, all the spaces that already make up the world of Barbillón Marbella are back: the Main Pool, the chiringuito, the beach area with sun loungers and, of course, the restaurant — each one introducing new seasonal updates to its menu. From a leisurely lunch overlooking the sea to an aperitif by the pool, a cocktail by the beach, a day spent on a sun lounger facing the Mediterranean, or a long sobremesa that carries on without anyone looking at the clock.

Because if there is one thing that defines Barbillón Marbella, it is precisely that: its ability to adapt to every moment of the day and every kind of plan. Coming with family, slipping away for lunch, spending the day in the sun, enjoying the beach, raising a glass at sunset or sitting down to savour the cuisine of always, with the Mediterranean as a backdrop.

This summer, Barbillón Marbella is once again that place where there is always a reason to stay. A destination within the destination. A meeting point for those who want to enjoy Marbella slowly, tastefully, and with that very special blend of elegance, warmth and life by the sea.



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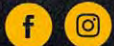
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Roast Hake with Vegetables

Directions

Peel the spring onions and carrots. Remove the inferior part of the green asparagus. Chop the three vegetables in thin julienne.

Warm a wok pan with a dash of olive oil, add the vegetables, season and cook for approximately 10-12 min.

Clean and slice the fish in 3 parts. Season, and drizzle with olive oil. Roast both sides on the barbecue. Warm some olive oil on a pan. Peel and slice the garlic cloves, then brown on the pan. Add the sliced chilli. If desired, remove from heat and add a dash of vinegar. Baste the fish and add some chopped parsley. Serve the fish with the vegetables on the side.



Merluza con verduras

Preparación

Pela las cebolletas y las zanahorias. Retira la parte inferior de los espárragos verdes. Pica la cebolleta, las zanahorias y los espárragos verdes en juliana fina.

Pon un chorrito de aceite en el wok o en una sartén, añade las verduras, sazona y cocinalas durante 10-12 minutos aproximadamente. Limpia y trocea en 3 partes el pescado. Sazona y rocía con aceite. Asa a la barbacoa por los dos lados.

Pon un buen chorro de aceite a calentar en una sartén. Pela y lamina los dientes de ajo y ponlos a dorar. Añade la guindilla en rodajitas. Si deseas, retira del fuego y añade un chorrito de vinagre a la sartén. Riega el pescado y añade un poco de perejil picado. Sirve el pescado y acompaña con las verduras.

INGREDIENTS

- 1 Hake (1800gr)
- 2 carrots
- 2 spring onions
- 12 green asparagus
- 3-4 garlic cloves
- ½ chilli
- Extra virgin olive oil
- Vinegar
- Salt
- Parsley

INGREDIENTES

- 1 merluza de 1800 gr
- 2 zanahorias
- 2 cebolletas
- 12 espárragos verdes
- 3-4 dientes de ajo
- 1/2 guindilla
- aceite de oliva virgen extra
- vinagre
- sal
- perejil

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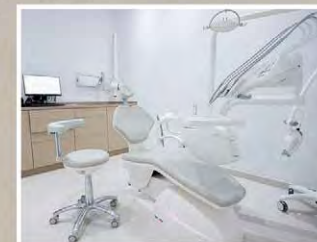
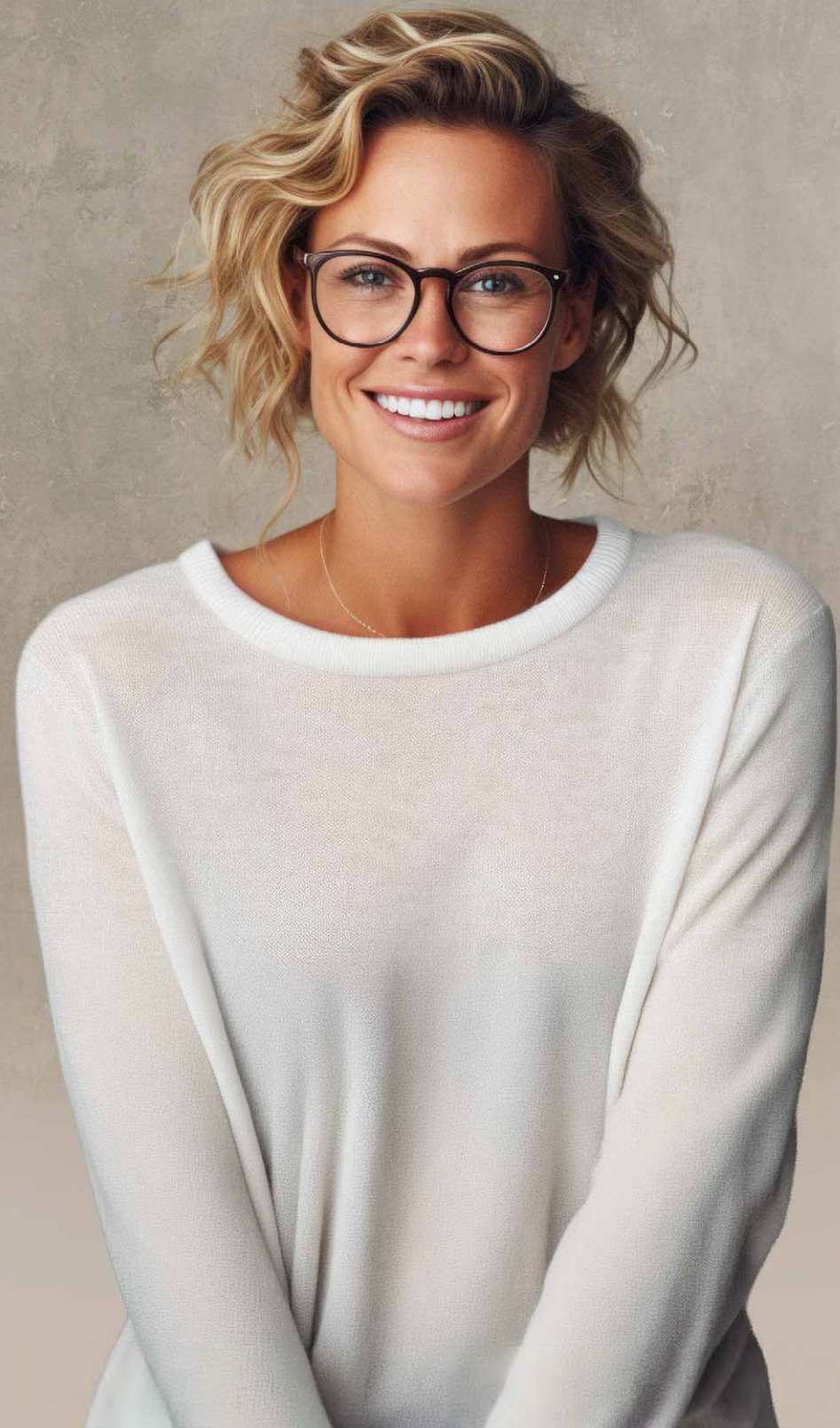


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THE MISTAKE BEHIND THE “BIKINI BODY” DIET

Every spring, the same messages return: “get summer-ready”, “lose weight fast” or “de-bloat in just a few days”. The diets, formats and products may change, but the underlying message remains the same: urgently change your body before exposing it in summer.

However, the weight someone wants to lose before their holidays is rarely gained in two weeks. It is usually the result of months — or even years — during which eating habits and the body may have been influenced by stress, hormonal changes, a sedentary lifestyle, poor sleep, improvisation, anxiety, menopause, or simply a life that has not always left room for self-care.

That is why trying to solve everything with a diet just a few weeks before summer is not only often ineffective, but can also be harmful.

Summer diets are not harmless

“Bikini body” diets are usually highly restrictive, low in calories and difficult to maintain. They may make the number on the scales drop quickly, but that does not necessarily mean fat is being lost. In the first few days, much of the weight lost may come from water, glycogen, intestinal contents and even muscle mass.

And losing muscle is not a minor detail. Muscle mass helps regulate glucose, maintains energy expenditure, improves strength, protects bone health and supports healthier ageing. When a quick diet causes muscle loss, the body burns less energy at rest and becomes more vulnerable to rebound weight gain. Weight is regained easily and, in many cases, it is mainly fat that returns.

These diets can also worsen your relationship with food. The more rigid an eating plan is, the easier it becomes to fall into guilt, anxiety, binge eating or a sense of failure.

What to do if you want to lose fat sustainably

Instead of asking yourself, “how much weight can I lose before summer?”, ask: “what habits can I maintain afterwards too?”.

Healthy fat loss requires a moderate calorie deficit, enough protein, satiating foods, fibre, vegetables, fruit, legumes, whole grains, nuts, extra virgin olive oil and quality sources of protein.

There is no single perfect diet: the best strategy is the one that fits your life, your schedule, your health and your preferences. Moving more is also important. Walking, doing aerobic exercise and strength training two or three times a week can help improve body composition, metabolic health and the maintenance of lost weight. Rest and stress management are also part of the process.

A different mindset

Sustainable fat loss is about building a way of eating that you can repeat on normal days, not only when you feel motivated. Progress should not be measured only in kilos. Having more energy, less food anxiety, better digestion, more strength, better sleep, a smaller waist circumference or improved blood test results also count.

If you want to improve your body composition, do it from a place of care, not urgency. A diet you can only maintain until August is probably not the solution.

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



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THE 10 COMMANDMENTS FOR BEING A GOOD PADEL PARTNER

Patience is a valuable virtue in everyday life. Having the calmness to deal with situations serenely helps in making better decisions — and in padel, this becomes even more important.

Padel is one of the few sports — if not the only one — that's played exclusively in pairs. This unique feature shapes the whole experience and makes it stand out. Playing with a partner requires effort, teamwork, and mutual understanding, and being a good teammate is essential if you want to win.

In this article, we'll go over some helpful tips and strategies to become a better partner — and make sure you get invited back for another match.

Follow these tips and become a great padel partner:

Be punctual

Let's start with the basics: always arrive on time. Court bookings are limited, and everyone's paid the same, so respect that before anything else.

Communicate clearly

It may sound like a cliché, but communication is crucial in any team sport. Even more so in padel, where space is tight and decisions happen in seconds. Good communication is the first step toward winning.

Be adaptable

Padel is a fast-changing game, so it's important to be flexible and ready to adjust. Players go through different phases during a match, and if your partner's struggling, step up. Cover more ground if needed or offer extra support. Showing that you've got their back can really lift the team spirit.

Remember: your partner is not your opponent

Don't try to outshine them — you're on the same side. Even if one of you has a flashier playing style, both roles are equally important, and teamwork is key.

Celebrate your successes together

Wins and losses are shared, so make sure to celebrate your highs — and learn from the lows — as a team.

Be honest

If you mess up, own it. Admitting mistakes builds trust and makes for a stronger team.

Stay positive

Positivity is infectious. A good attitude can keep energy levels up and help the whole team play better.

Don't criticise your partner

Padel is already a challenging game — don't make it harder by pointing fingers. If your partner's off their game and you start blaming them or pulling faces, things are only going to go downhill from there.

Respect your teammate

Mutual respect is non-negotiable. Value your partner's decisions and expect the same in return.

Enjoy the game

At the end of the day, it's just a game. Have fun and make the most of it. Most of us aren't professionals — we play for the love of the sport. Let's not ruin the atmosphere by taking it too seriously.

Source: padeladdict.com



MORE THAN JUST A PADEL CLUB



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PRINCESA

Princesa was abandoned by her family, with whom she lived alongside other canine companions. She is very attached to people and does not take long to open up. As soon as she realises she is being invited to receive cuddles and affection, she becomes very trusting.

In some situations, she can feel a little insecure, bark slightly, and seek reassurance from her carers, but she is easy to calm. She still needs to learn to spend longer periods of time alone, as she prefers to be with her family — especially now, after being abandoned.

She gets a little stressed in the car, although she is gradually improving. She is respectful towards other dogs and does not bother them, so having other canine companions at home could help her with her attachment to people and with her small insecurities outdoors.

Princesa appears to have epilepsy. Although we have not observed any symptoms or seizures, this is something that will need to continue being monitored, with her medication and veterinary follow-up maintained.

Would you consider becoming her family and giving her the calm and security she so deeply needs and deserves?



KUKI

Kuki is white, has blue eyes, and is slightly deaf... but he also has an enormous heart that cannot understand why his life suddenly changed.

For years, he had a home, an owner, and a safe world. But she passed away, and sadly, Kuki went from having everything to being left alone, starting over in a shelter.

And yes, although people sometimes say otherwise, cats feel. And they feel deeply. They suffer the loss of their family, their routine, and their home. For them, starting again in an unfamiliar place is extremely hard.

Kuki does not need much... or perhaps he does: he needs love, care, and above all, to never feel alone again.

☑ Help us make his story reach that person who wants to give him the peaceful, loving home he so deserves — his forever home.

Although Kuki is deaf, this does not prevent him from living a completely normal life. He manages perfectly well in his surroundings, and the stability of a home would be ideal for him, away from the constant changes of a shelter.

He shares a room with other cats and lives with them without any problem. He is a perfect boy who will make you fall in love with him from the very first moment.

Give Kuki a second chance.



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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.



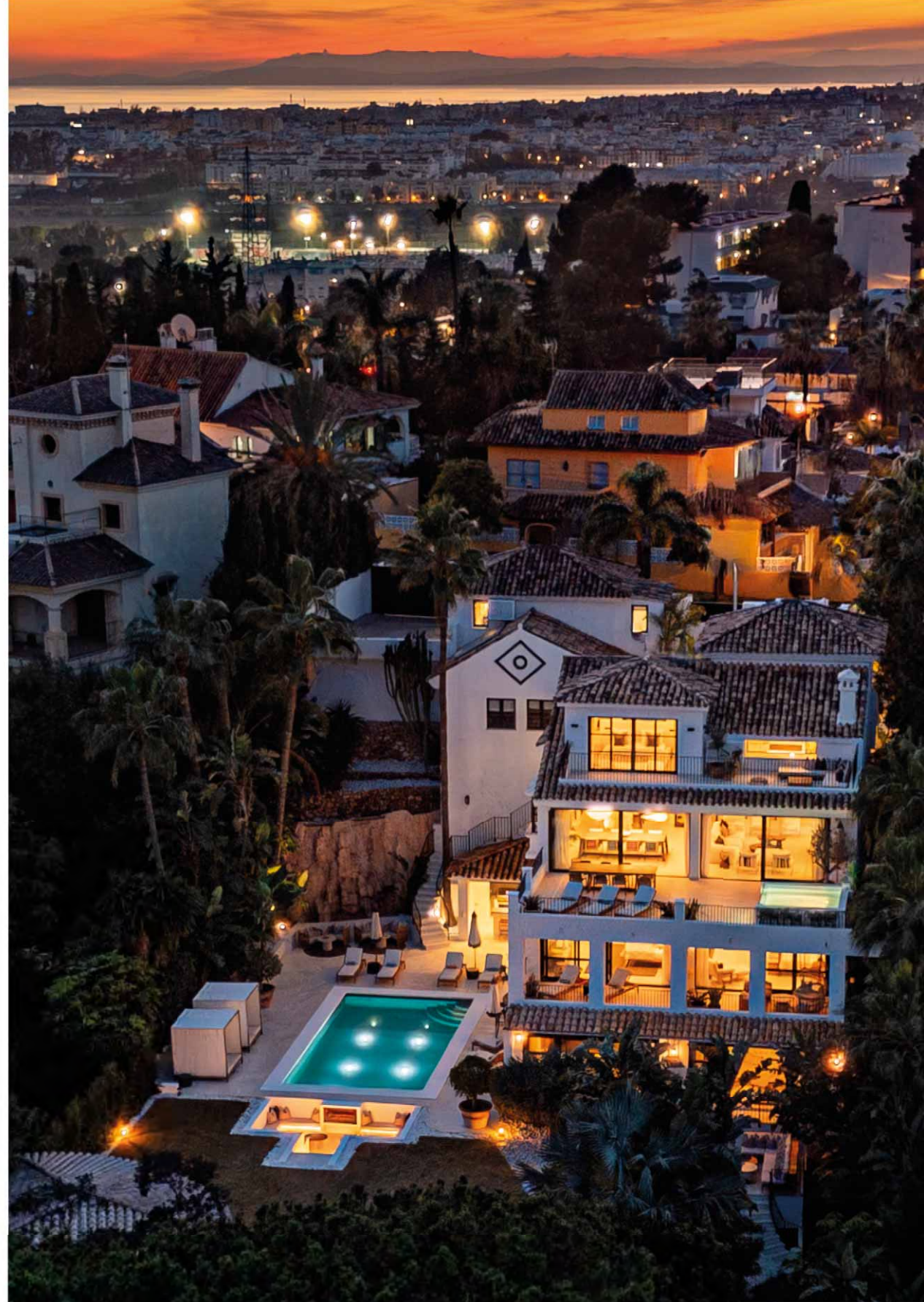
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GRUPO
MOSH

ANTONIO GONZÁLEZ

ECONOMIST AND ACCOUNTANT AT GRUPO MOSH

Who is Antonio González?

Antonio is an economist who has spent many years working in accounting, taxation and business auditing, mainly with companies in the hospitality and hotel sectors.

How did you start in the world of administrative management?

As often happens, my first contact with accounting and tax management took place in an administrative consultancy, where we provided services to a large number of companies and self-employed professionals from different business sectors. Being in contact with such varied realities greatly broadens your understanding of the day-to-day challenges faced by any business across multiple areas. It also helps you realise that many unexpected situations can arise, and that you need to know how to respond to them in the most appropriate way possible.

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

At Mosh, I am responsible for the accounting and taxation of two of the businesses within the group: Momento nightclub, one of Marbella's leading nightlife venues for many years, located in the heart of the Golden Mile; and Nido Playa Estepona restaurant.

What projects are you currently working on?

These weeks are very intense, as the entire group is fully immersed in preparing for the summer season — the months when most of the year's operations take place. All departments and team members are focused on ensuring that the large-scale machinery set in motion for each of our businesses works perfectly, so that we can offer the public the best possible service.

What are you most passionate about in your profession?

I enjoy contributing to making everything work as smoothly as possible. In that sense, the management and accounting department is a fundamental piece of the puzzle: sooner or later, everything ends up passing through our hands. Our organisational skills, our ability to make decisions, and our willingness to support each department — management, purchasing, events, human resources, treasury, maintenance, and so on — all play a role in ensuring that clients receive the excellent service they expect when they visit any of our venues.

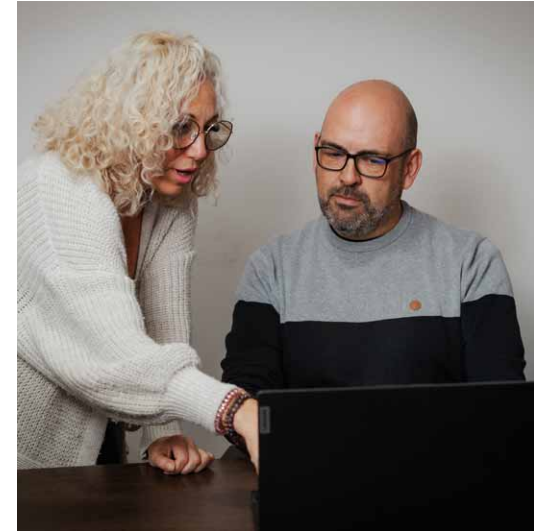
What is a typical day like when you're not working?

I'm a calm person and I'm lucky enough to live very close to the beach. There is no greater luxury than being able to walk along the seafront or sit on a bench with a good book and enjoy a day off. I also really enjoy travelling and visiting my family home in Montejaque, where I'm originally from.

What do you think of X Magazine?

I have known X Magazine for many years. Through its consistent work and continuous innovation, it has earned a very important place among the publications in our area.

I consider it a fundamental platform for showcasing everything that happens here. Arriving anywhere and finding a copy of X Magazine means having an essential little piece of the Costa del Sol close at hand.



¿Quién es Antonio González?

Antonio es economista y lleva muchos años trabajando en el mundo de la contabilidad, la fiscalidad y la auditoría de empresas, sobre todo en compañías dedicadas a la hostelería y la hotelería.

¿Cómo empezaste en el mundo de la gestión administrativa?

Como ocurre en muchas ocasiones, mi primer contacto con la gestión contable y fiscal tuvo lugar en una gestoría, donde se prestaba servicio a un gran número de empresas y personas autónomas dedicadas a distintos negocios. Estar en contacto con esas realidades tan diferentes permite ampliar el conocimiento sobre el día a día al que se enfrenta cualquier negocio en múltiples ámbitos. También ayuda a entender que pueden surgir muchos imprevistos y que hay que saber darles respuesta de la manera más adecuada posible.

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

En Mosh me encargo de la contabilidad y fiscalidad de dos de los negocios que forman parte del grupo: la discoteca Momento, uno de los referentes del ocio nocturno de Marbella desde hace años, ubicada en plena Milla de Oro; y el restaurante Nido Playa Estepona.

¿En qué proyectos trabajáis actualmente?

Estas semanas son muy intensas, ya que todo el grupo se encuentra inmerso en la preparación de la temporada de verano, los meses en los que se desarrolla la mayor parte de las operaciones del año. Todos los departamentos y trabajadores están enfocados en conseguir que la gran maquinaria que se pone en marcha para que todos y cada uno de nuestros negocios ofrezcan al público la mejor atención posible funcione a la perfección.

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

Me gusta contribuir a que todo funcione de la mejor manera posible. Para ello, el departamento de gestión y contabilidad es una pieza básica: tarde o temprano, todo termina pasando por nuestras manos. De nuestra capacidad organizativa, nuestra resolución a la hora de tomar decisiones y nuestra disposición para ofrecer un buen acompañamiento a cada uno de los diferentes departamentos —dirección, compras, eventos, recursos humanos, tesorería, mantenimiento, etc.— depende que los clientes encuentren el servicio de excelencia que esperan cuando vienen a cualquiera de nuestros locales.

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

Soy una persona tranquila que tiene la suerte de vivir muy cerca de la playa. No hay mayor lujo que poder pasear a la orilla del mar o sentarse en un banco con un buen libro para disfrutar de los días libres. También me gusta mucho viajar y visitar mi casa familiar en Montejaque, de donde soy originario.

¿Qué opinas de X Magazine?

Conozco X Magazine desde hace muchos años. Con su trabajo constante y su continua innovación, ha conseguido hacerse un hueco de gran importancia dentro de las publicaciones de nuestra zona. Considero que es un pilar fundamental a la hora de dar a conocer todo lo que sucede aquí. Llegar a cualquier lugar y encontrar un ejemplar de X Magazine es tener a mano un pedacito imprescindible de la Costa del Sol.

Xavi Márquez
CEO X Magazine



MAGAZINE AGENCY



WHAT IS X MAGAZINE AGENCY?

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

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

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

HOW WE WORK

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

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



STRATEGIC ADVERTISING & DISTRIBUTION

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

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

X MAGAZINE: OUR EXCLUSIVE PLATFORM

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

HOW IS IT PRINTED?

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

WHERE IS IT DISTRIBUTED?

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

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

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





MAGAZINE AGENCY

EXTRA SERVICES

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

CONTENT CREATION

For your social networks and websites.

SOCIAL MEDIA MANAGEMENT

Strategies and monitoring of results.

PHOTOGRAPHY

Product, space or book photography.

BRAND CREATION

We create and help your brand to grow.

WEB DESIGN AND PROGRAMMING

Design and development of corporate websites and online shops.

CORPORATE VIDEOS

To present your company in the best way.

EVENT VIDEOS

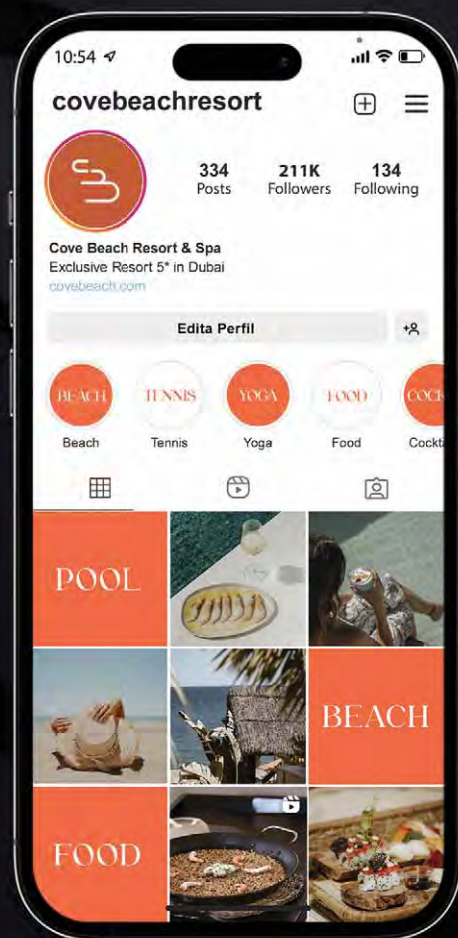
We record your events and edit the final product to immortalise your best memories.

MERCHANDISING

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

GRAPHIC DESIGN

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



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Pages 2+3	625€	585€	545€	720€	690€	660€
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NIGHT LIFE





Pictura

DAVID FERRERO

BAR TENDER

Who is David Ferrero?

I'm David Ferrero, one of the supervisors at Bar Pictura, located within the Mandarin Oriental Ritz.

How did you start in the bartending world?

I joined the hotel ten years ago as a waiter's assistant at Restaurante Goya, the lounge where Pictura is currently located. After five months in the restaurant, Isidro and Miguel — who were maitres at Bar Velázquez and the Hall at the time — offered me the opportunity to continue working with them.

It was there that I met my mentor and friend, David Pérez, who taught me much of what I know and gave me a completely different perspective on the world of luxury hospitality.

What can you tell us about your work at Pictura?

At Pictura, my main responsibilities include managing the daily floor service, direct guest interaction, and overseeing service standards. Our philosophy is simple: the guest should only have to think about whether they would like something else or not.

Alongside my work at Pictura, I also try to be involved in the learning and development department and support the company with the opening of new hotels.

One of the things I enjoy most is the direct contact with guests and learning about their backgrounds and experiences, as it broadens your perspective and exposes you to realities you may not yet have experienced yourself. When a guest leaves satisfied and returns in the future, you know your work has truly been worthwhile.

What projects are you currently working on?

At the moment, alongside my daily responsibilities at Pictura, I collaborate with the learning and development department and provide operational support for new hotel openings within the company.

What are you most passionate about in your profession?

What I'm most passionate about is the direct interaction with people. Every guest has a different story, a different culture, and a unique way of understanding luxury and hospitality.

I enjoy the opportunity to create memorable experiences through service and to take care of every detail so that everything flows naturally.

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

When I'm not working, I try to balance my hobbies and personal life. I currently play basketball and American football, and I aim to maintain a healthy balance between leisure and work.

What do you think of X Magazine?

I believe X Magazine does an excellent job within the gastronomy and lifestyle industry, approaching it from a different perspective where all concepts can coexist and complement one another.

These kinds of events and initiatives help offer a different view of our industry and remove some of the frivolous perception often associated with it. Behind a service, there is far more than simply "serving drinks"; there is analysis, strategy, and much bigger objectives behind it.



¿Quién es David Ferrero?

Soy David Ferrero, uno de los supervisores del Bar Pictura, en el Mandarin Oriental Ritz.

¿Cómo empezaste en el mundo del bartender?

Entré hace diez años en el hotel como ayudante de camarero en el restaurante Goya, el salón donde actualmente se encuentra Pictura. Después de cinco meses en el restaurante, Isidro y Miguel — maitres en aquel entonces del Bar Velázquez y del Hall — me ofrecieron continuar con ellos. Fue allí donde conocí a mi maestro y amigo David Pérez, quien me enseñó gran parte de lo que sé y me dio una visión completamente diferente del mundo del lujo.

¿Qué nos puedes contar sobre tu trabajo en Pictura?

En Pictura, mis funciones principales son la gestión del servicio diario en sala, la atención directa al cliente y la supervisión del servicio. Nuestra máxima es que el cliente solo tenga que preocuparse de si le apetece algo más o no. Además de mi trabajo en Pictura, trato de involucrarme en el departamento de aprendizaje y desarrollo, y también apoyo a la compañía en la apertura de nuevos hoteles.

Una de las cosas que más disfruto es el contacto directo con los clientes y conocer un poco de sus historias y experiencias, ya que eso te abre la mente a otras realidades que quizá aún no has vivido. Cuando un cliente se marcha satisfecho y vuelve en el futuro, sabes que tu trabajo ha sido excelente.

¿En qué proyectos trabajas actualmente?

Actualmente, además de mi trabajo diario en Pictura, colaboro con el departamento de aprendizaje y desarrollo y participo en el apoyo operativo para nuevas aperturas de hoteles dentro de la compañía.

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

Lo que más me apasiona es el trato directo con las personas. Cada cliente tiene una historia distinta, una cultura diferente y una manera única de entender el lujo y la hospitalidad. Me gusta la posibilidad de crear experiencias memorables a través del servicio y cuidar cada detalle para que todo fluya de forma natural.

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

Cuando no trabajo, intento equilibrar mis hobbies y mi vida personal. Actualmente juego al baloncesto y al fútbol americano, y trato de mantener un buen balance entre ocio y trabajo.

¿Qué opinas de X Magazine?

Creo que X Magazine hace un gran trabajo dentro de la industria gastronómica y del lifestyle, abordándolo desde un punto de vista diferente, donde todas las propuestas pueden convivir y complementarse entre sí.

Este tipo de eventos y acciones ayudan a ofrecer una visión distinta de nuestra industria y a quitarle parte de la frivolidad que muchas veces se le atribuye. Detrás de un servicio no solo hay "poner copas"; existe análisis, estrategia y objetivos mucho más amplios.

Xavi Márquez
CEO X Magazine

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GALA

DEEJAY

Who is GALA?

Gala is not just an artist, Gala is a dream.

I'm from Triana, Seville, and music has always been my purest form of expression. For me, it's not just an art form, it's an essential language through which I transform both pain and happiness into something shared.

My greatest purpose is to create a genuine connection with people, for those who listen to me not just to hear, but to truly feel. Every note and every word comes from the deepest parts of my inner world, with the intention of resonating with others and making them part of that emotion. To me, music isn't just something you listen to, it's something you live.

How did you start in the music world?

I started in music because it was the only place where I could escape from my problems. It became my refuge, the space where I felt most connected to myself, my own world. Music has always been part of my life. I remember my father DJing at home while I was in the kitchen holding two oranges, wearing lipstick, and dancing as if I were already on stage.

At the same time, I grew up surrounded by flamenco because my mother carries it in her essence. I come from a family of artists, so I believe creativity has always been part of who I am.

Electronic music came into my life very early, and I connected with it in a very intense way. Since then, I've known that this is what I'm meant to do, and I want to leave my mark.

What can you tell us about your work?

I feel very fortunate to dedicate my life to something I truly love, although it's also a very demanding path. People often only see the moment in the DJ booth, but behind that there are hours of work, sacrifice, discipline, doubts, and constant learning.

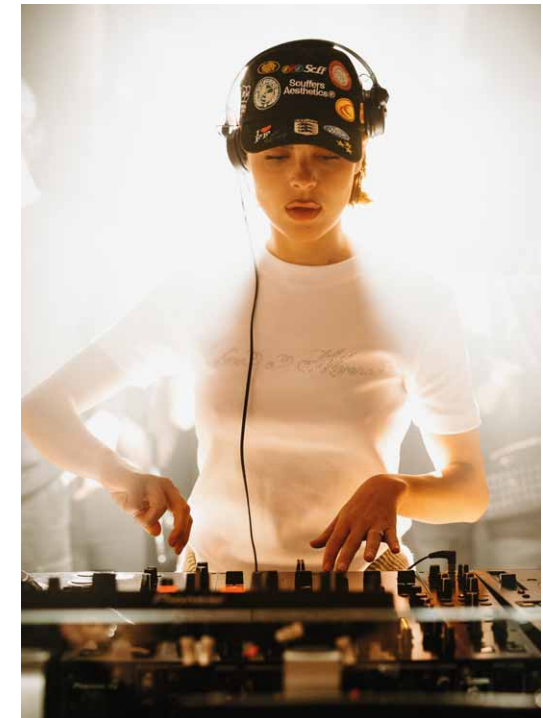
I've learned that building something meaningful requires complete dedication to your purpose.

And when the moment comes to express everything through my music and I see people truly feeling it with me, everything makes sense. That connection makes every sacrifice worth it.

What projects are you currently working on?

Right now, I'm fully focused on developing my own sound. I spend a lot of time listening to music, researching new influences, and continuing to learn production so I can bring a unique and defined identity to my sets.

I'm not in a rush. As my grandfather Ángel used to say, "great things take time." I prefer to grow organically, with intention, and stay true to what I want to express.



What do you love most about your profession?

For me, the DJ booth is a space of pure connection. I love being able to transform what I feel into energy and share it with others. Seeing that emotion come back multiplied through the crowd is something very difficult to describe. I also have a very deep faith in God, and I feel that everything I do is guided by Him.

He gives me strength, keeps me grounded, and allows me to share that energy with others.

What does a day in your life look like when you're not working?

I consider myself a very disciplined person, and I need habits that help me stay balanced. I like training in the mornings, reading, and writing poetry. Those moments help me reconnect with myself.

I'm an extremely sensitive person, and that sensitivity influences everything I do. I love love in all its forms because I believe it's at the core of who we are. I also listen to all kinds of music because every genre teaches me something different and helps me continue growing both personally and artistically.

What do you think about X Magazine?

I think it's a very genuine, natural, and authentic magazine. It has style, but it also feels human, and I think that's something very valuable today.

Xavi Márquez
CEO X Magazine



Para mí, la música es algo muy íntimo, muy mío. Es una sensación difícil de explicar, pero profundamente satisfactoria. Y lo tengo claro: he venido a esta vida para esto. Pienso dejar huella.

¿Qué nos puedes contar sobre tu trabajo?

Me siento afortunada. Es un camino duro, pero profundamente apasionante. No hay nada más bonito que dedicarte a lo que amas, y yo he tenido esa suerte.

Muchas personas solo ven el momento en la cabina, pero detrás hay horas de trabajo, sacrificio, dudas y noches sin dormir. He aprendido que lo más importante es entregarte por completo a tu propósito, casi hasta la obsesión, y así es como lo vivo yo.

Cuando llega el momento de expresarlo todo a través de mi música y veo a la gente sentirlo conmigo, se crea una conexión tan real y tan bonita que es imposible de explicar con palabras.

Por eso, día a día, trabajo en mí misma para crecer, evolucionar y ser siempre la mejor versión de quien soy.

¿En qué proyectos trabajas actualmente?

Ahora mismo estoy centrada en construir mi propio sonido. Escucho mucha música, investigo y sigo formándome en producción para poder llevar a la cabina una identidad definida y única.

No tengo prisa. Como decía mi abuelo Ángel: las cosas de palacio van despacio. Prefiero crecer con calma, con criterio y siendo fiel a lo que quiero transmitir.



¿Quién es Gala?

GALA no es solo una artista, GALA es un sueño.

Soy una chica de Triana, Sevilla, que encuentra en la música su forma más pura de expresión. Para mí no es solo un arte, sino un lenguaje esencial a través del cual transformo tanto el dolor como la felicidad en algo compartido.

Mi mayor propósito es crear una conexión real con las personas, lograr que quien me escuche no solo oiga, sino que sienta. Cada nota, cada palabra nace desde lo más profundo de mi mundo interior, con la intención de resonar en otros y hacerles partícipes de esa misma emoción.

Para mí, la música no solo se escucha: se vive.

¿Cómo empezaste en el mundo de la música?

Empecé en la música porque era el único lugar donde podía evadirme de mis problemas. Era mi refugio, el espacio donde más conectaba conmigo misma, mi propio mundo. Siempre he sentido la música de una manera distinta: más profunda, más intensa.

Desde pequeña me ha acompañado. La electrónica me atrapó muy pronto. Recuerdo a mi padre pinchando en casa y a mí, en la cocina, cogiendo dos naranjas, pintándome los labios y bailando, creyéndome una gran gogó.

Al mismo tiempo, crecí con el flamenco latiendo en casa, porque mi madre lo lleva en su esencia. Vengo de una familia de artistas. Lo llevo en la sangre.



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

Para mí, la cabina es un punto de encuentro, un centro de conexión emocional.

Me encanta poder transmitir lo que siento y ver cómo esa energía se transforma y vuelve multiplicada.

Creo profundamente en Dios y siento que todo esto viene de Él. Es quien me sostiene, me da fuerza y me guía para seguir adelante, para poder transmitir esa energía y hacer que las personas también la sientan.

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

Me considero una persona muy disciplinada. Mi día a día se construye con hábitos que me equilibran: hacer deporte por las mañanas, leer y escribir poesía.

Soy extremadamente sensible y me muevo desde esa sensibilidad en todo lo que hago. Amo el amor en todas sus formas, porque siento que es la base de todo lo que somos.

También escucho todo tipo de música, porque en cada género encuentro una emoción distinta, una forma diferente de entender la vida y de seguir creciendo.

¿Qué opinas de X Magazine?

Se siente cercana, no forzada. Tiene estilo, pero también naturalidad. Es humana, y eso hoy en día no es fácil de encontrar.

Xavi Márquez
CEO X Magazine

X Magazine Distribution

Per-unit distribution (3-4 magazines)

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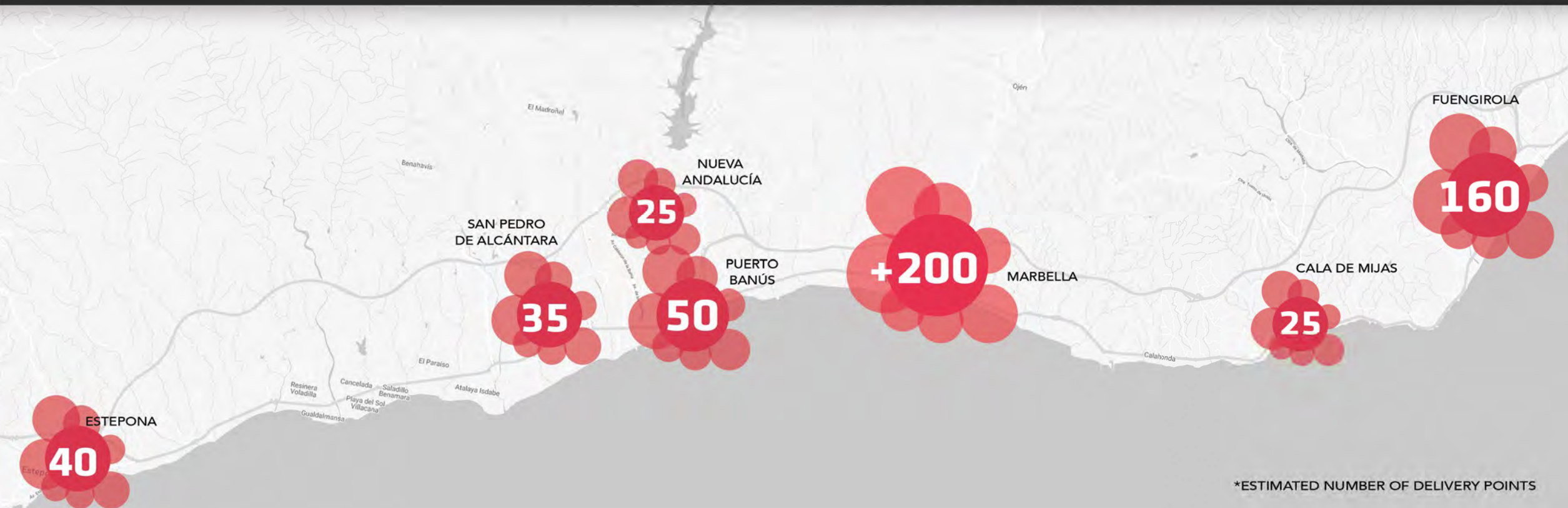
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*ESTIMATED NUMBER OF DELIVERY POINTS



SONIA EGEEA

PROFESSIONAL SINGER AND ACTRESS

¿Quién es Sonia Egea?

Soy cantante y actriz profesional desde hace 10 años. Soy española-marroquí, nacida en Murcia, aunque actualmente vivo en Madrid. Estudié Periodismo en la UC3M y, seguidamente, comencé mi carrera como cantante de teatro musical en España. Más adelante, continué trabajando por diferentes partes del mundo en dinner shows como Billionaire Dubai, Inca London o Medusa Cannes.

¿Cómo empezaste en el mundo de la música?

Desde muy pequeña siempre tuve una fuerte conexión con la música. Pasaba horas en mi habitación aprendiendo a tocar instrumentos, cantar y bailar. Comencé a formarme artísticamente mientras estudiaba la carrera de Periodismo, hasta que un día audicioné para un proyecto de teatro musical y conseguí el trabajo. Desde entonces, he tenido la suerte de poder dedicarme profesionalmente al canto, participando en musicales, dinner shows y teatro.

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

Actualmente soy cantante en el dinner show de Motel Particulier, dentro de Grupo Mosh. Realizamos un espectáculo nocturno en el que estoy acompañada por cuatro increíbles bailarinas. El show está dirigido por Vanesa Bravo y Marcel Bosch. Tiene un tono de cabaret que involucra al cliente en todo momento, creando una atmósfera elegante y misteriosa.

¿En qué proyectos trabajas actualmente?

Actualmente estoy preparando varios eventos en los que trabajaré a nivel internacional. Al mismo tiempo, he comenzado un nuevo proyecto en Cerdeña, donde pasaré la temporada de verano participando en un dinner show.

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

Sin duda, la posibilidad de viajar y conocer el mundo a través de mi trabajo. También el hecho de que sea una profesión tan flexible, que me permite tener tiempo para descubrir los lugares a los que voy.

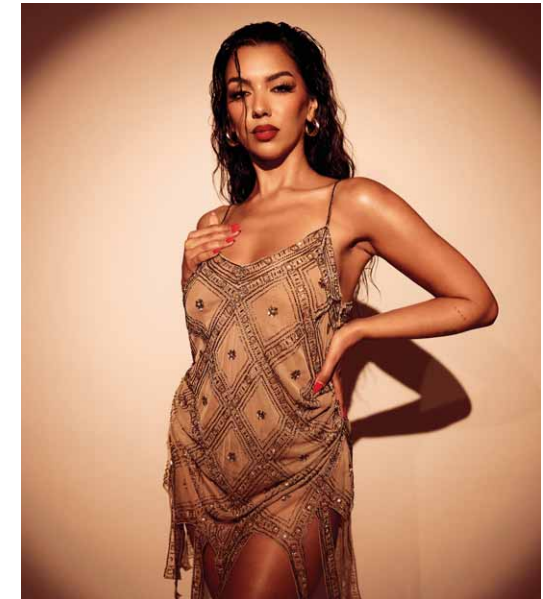
¿Cómo es un día en tu vida cuando no estás trabajando?

Un día normal en mi vida se basa, sobre todo, en el autocuidado. Mi trabajo es muy exigente tanto vocal como físicamente, y en mis días de descanso me centro en entrenar, desconectar y dedicar tiempo a otros hobbies.

¿Qué opinas de X Magazine?

Es una gran revista de referencia en Marbella, donde puedes conocer a personas interesantes de diferentes industrias de la zona. Cada mes ofrece una variedad de reportajes e información relevante tanto para los habitantes de Marbella como para quienes la visitan.

Xavi Márquez
CEO X Magazine



Who is Sonia Egea?

I've been a professional singer and actress for the past 10 years. I'm Spanish-Moroccan, born in Murcia, although I currently live in Madrid. I studied Journalism at UC3M and then began my career as a musical theatre singer in Spain. Later, I continued working internationally in dinner shows such as Billionaire Dubai, Inca London, and Medusa Cannes.

How did you start in the world of music?

From a very young age, I've always had a strong connection with music. I used to spend hours in my room learning to play instruments, sing, and dance. I began my artistic training while studying Journalism, until one day I auditioned for a musical theatre project and got the role. Since then, I've been fortunate enough to work professionally as a singer, performing in musicals, dinner shows, and theatre productions.

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

I am currently a singer in the dinner show at Motel Particulier within Grupo Mosh. We perform a nightly show where I'm accompanied by four incredible dancers. The show is directed by Vanesa Bravo and Marcel Bosch. It has a cabaret-style tone that actively involves the audience, creating an elegant and mysterious atmosphere.

What projects are you currently working on?

At the moment, I'm preparing several international events where I'll be performing. At the same time, I've started a new project in Sardinia, where I'll be spending the summer season performing in a dinner show.

What are you most passionate about in your profession?

Without a doubt, the opportunity to travel and experience the world through my work. I also value how flexible this profession is, allowing me time to explore the places I visit.

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

A typical day in my life is mainly focused on self-care. My work is very demanding both vocally and physically, so on my days off I focus on training, switching off, and dedicating time to other hobbies.

What do you think of X Magazine?

It's a leading magazine in Marbella, where you can discover interesting people from different industries in the area. Each month, it offers a variety of features and relevant information for both residents and visitors to Marbella.

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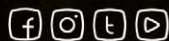
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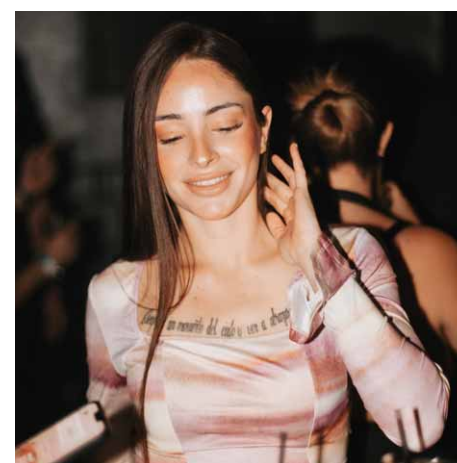
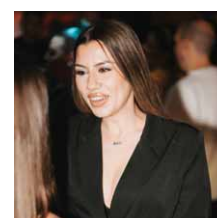


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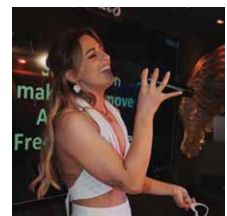
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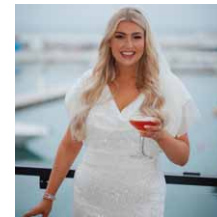
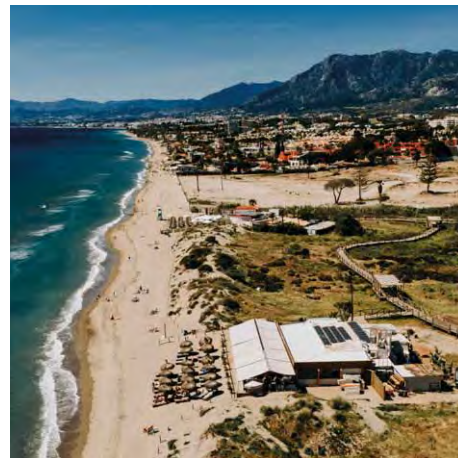


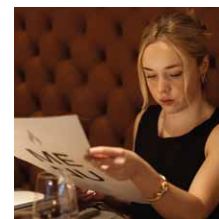
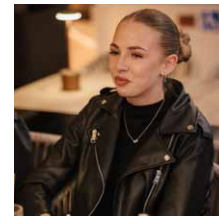
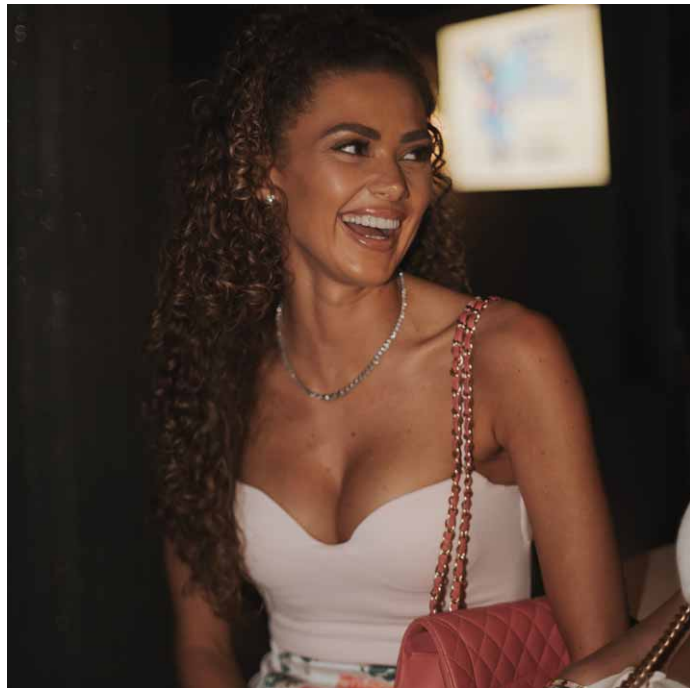
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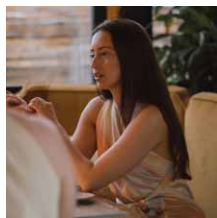


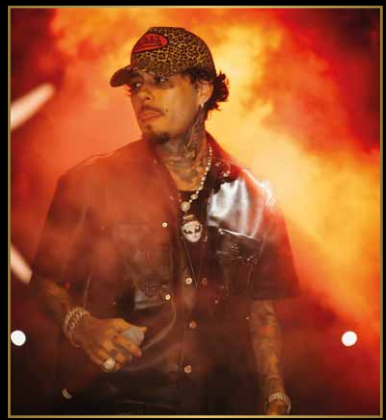
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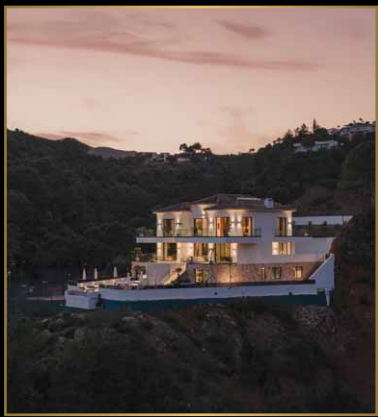


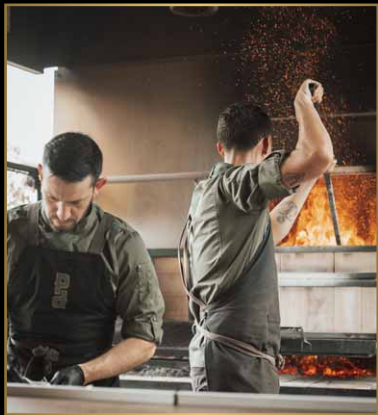
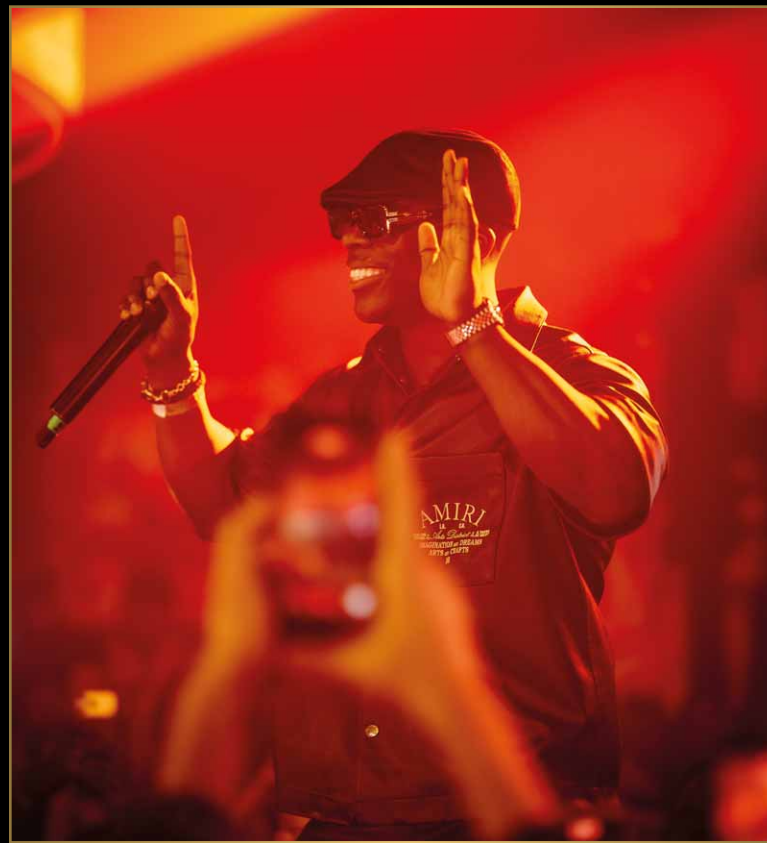


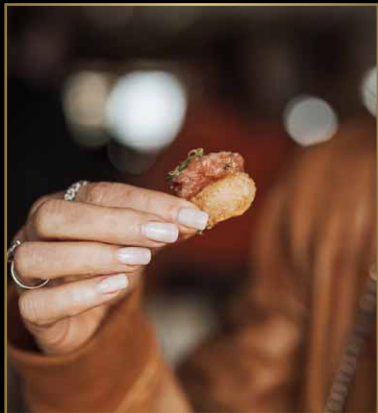
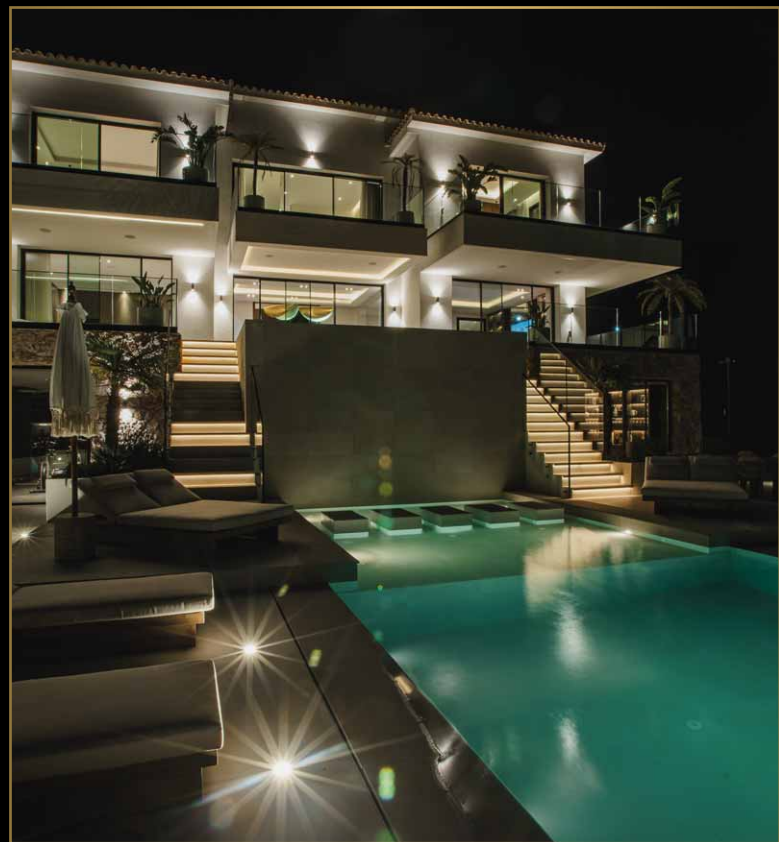
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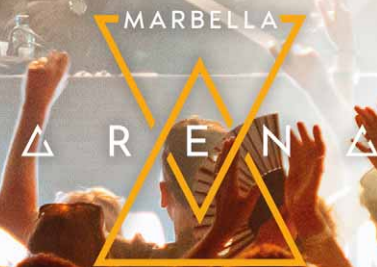








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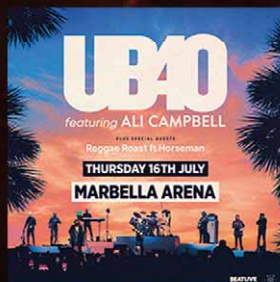
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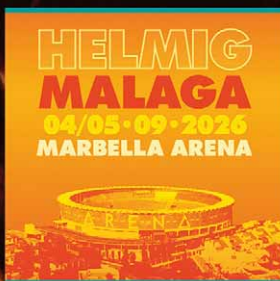
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