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01 AGO KATE GOZZ, SANTIAGO GARCIA, SPINOFF, MACARENA HOFFMANN

02 AGO TOM & COLLINS

03 AGO ALEX PUCHE, RUBEN ALEGRE AND UZZO

04 AGO XANDRO, RUBEN ALEGRE

05 AGO ALEX PUCHE, XANDRO

06 AGO FRANKY RIZARDO

07 AGO LAZARE

08 AGO AFRODISCO, MACARENA HOFFMANN, PROCER, RENE

09 AGO TEN IBIZA (ORIOL CALVO)

10 AGO ALEX PUCHE, RUBEN ALEGRE

11 AGO VITE AND RENE

12 AGO VINTAGE CULTURE

13 AGO ARTBAT

14 AGO MACEO PLEX

15 AGO BENJA B2B FRANC FALA



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16 AGO MAGIC CARPET (DORIAN CRAFT & BARON)

17 AGO RENE, GOLDEN TEMPO

18 AGO LUKE GARCIA, GOLDEN TEMPO

19 AGO ALEX PUCHE AND LUKE GARCIA

20 AGO RIVO

21 AGO LUKE GARCIA AND MACARENA HOFFMANN

22 AGO SHIMZA

23 AGO ANCESTRAL SOUL - GIOLI & ASSIA

24 AGO ALEX PUCHE AND VITE

25 AGO VITE AND SPINOFF

26 AGO ALEX PUCHE AND VITE

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29 AGO ALEX PUCHE Y MACARENA HOFFMANN

30 AGO TEN IBIZA (ORIOL CALVO)

31 AGO ALEX PUCHE AND SPINOFF

AFTERPARTY KOPA EDITION



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AUG 02ND
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AUG 16 TH
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MISS MONIQUE WED.05.08
SURPRISE ARTIST THU.06.08
ANTDOT FRI.07.08
GIANLUCA VACCHI SAT.08.08
ALMIGHTY SUN.09.08
JUAN MAGÁN MON.10.08
NAPS TUE.11.08
GORDO WED.12.08
DYSTINCT THU.13.08
MARTEN LOU FRI.14.08
PACO OSUNA SAT.15.08
RVFV SUN.16.08
BULLA MON.17.08
OFFSET TUE.18.08
GAZO WED.19.08
JC REYES THU.20.08
MONTROUGE FRI.21.08
SONNY FODERA SAT.22.08
BRESH SAT.23.08
JUAN MAGÁN MON.24.08
SOOLKING TUE.25.08
CAMELPHAT WED.26.08
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LA PANTERA SAT.29.08
3ROBI SUN.30.08
SURPRISE ARTIST MON.31.08

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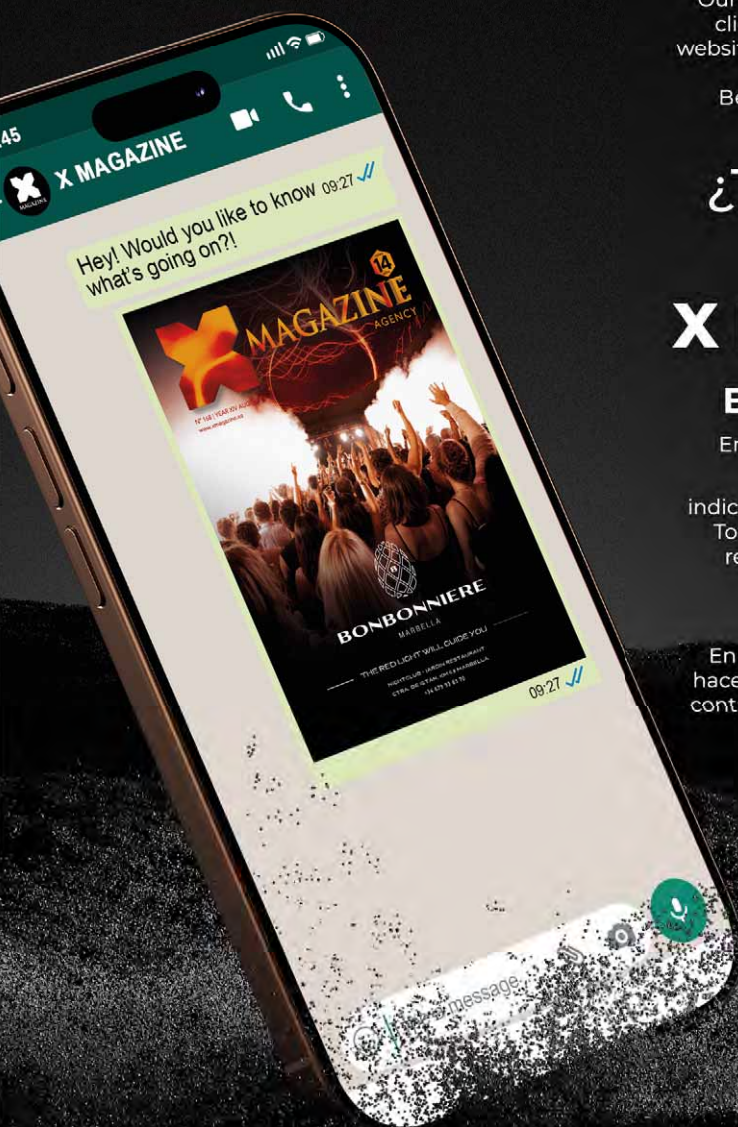
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Dear readers,

This month we invite you to discover MAO Asian Street Food, a journey through the flavours of Asia by the sea. Its concept blends tradition and modernity, drawing inspiration from the richness of Asian cuisine and the vibrant spirit of its bustling street markets.

From prawn Chop Suey and chicken Satay skewers to Chow Mein, Kung Pao chicken and MAO's Deluxe Fried Rice, every dish surprises with its aromas and contrasts. Highlights also include rock shrimp tempura, chilli and salt squid, and crispy Vietnamese-style sea bass.

A must-visit for those who enjoy Asian cuisine, bold flavours and a different dining experience by the Mediterranean. Don't miss it!

Estimados lectores,

Este mes os invitamos a descubrir MAO Asian Street Food, un viaje por los sabores de Asia junto al mar. Su propuesta combina tradición y modernidad, inspirándose en la riqueza de las cocinas asiáticas y en el espíritu de sus bulliciosos mercados callejeros.

Desde el Chop Suey de langostinos o los pinchos Satay de pollo, hasta el Chow Mein, el Pollo Kung Pao o el Arroz Frito Deluxe de MAO, cada plato sorprende por sus aromas y contrastes. No faltan propuestas como la tempura de camarones de roca, el calamar con chile y sal o la lubina crujiente a la vietnamita.

Una parada imprescindible para quienes disfrutan de la cocina asiática, los sabores intensos y una experiencia diferente frente al Mediterráneo. ¡No dejéis de probarlo!

Xavi Márquez
CEO X Magazine

Pekin Duck Mao Style



Prawn Chop Suey



Beef with Black Beans



Chicken
Chow Mein



Chicken Satay Skewers



Mao's Deluxe Fried Rice



Sweet sour Pork



Rock shrimp tempura



Sticky
lemon chicken



Salt and Chilli Squid



Vietnamese-Style Crispy Sea Bass



FABRICCIO PISANI

MANAGER AT MAO ASIAN STREET FOOD

Who is Fabriccio Pisani?

I would describe myself as a humble and hardworking person. I had to start working from a very young age, and it didn't take me long to discover a real passion for this industry. From the beginning, I have always been very observant, willing to learn, and ready to help wherever I am needed.

I believe that in this industry, everything works better when the whole team is working towards the same goal. Since I started having opportunities to lead, I have always tried to make sure that everyone feels supported, knows what they need to do, and knows that I am there to help whenever necessary.

At the end of the day, what matters most to me is that we provide the best possible service while creating an environment where my team feels comfortable, valued, and proud of the work we do together.

How did you get started in the gastronomy industry?

As I mentioned before, I had to start working at a very young age to help my family. Thanks to an opportunity I was given, I started working in a family restaurant when I was 16, and that was when I discovered my passion for this industry.

Throughout my career, I have worked in almost every area related to gastronomy because I have always been interested in understanding how every part of the business works. I was also always willing to take on whatever job was needed.

Over time, I became someone my colleagues could rely on and trust. I gradually started taking more responsibility and making decisions on my own, and all of those experiences have helped me become the professional I am today.

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

Although I haven't been with the company for a very long time, I have already had the opportunity to be part of the beginning of a new project, MAO.

I have had to take some time away on a couple of occasions due to personal circumstances and accidents, but the company has always welcomed me back with open arms. I have also always returned with a lot of motivation because, out of all the places I have worked throughout my career, my experience at Metro Grupo has been one of the best so far.

It is very rewarding to work in a place where our ideas are heard and where we have the freedom to be creative and suggest new ways to improve the project.

What projects are you currently working on?

MAO is still a relatively new project, so we are constantly evolving, making changes, and working to develop our own unique identity.

Our goal is to continue improving the experience we offer through Asian fusion cuisine, while finding new ways to distinguish ourselves and create something that people can recognise as uniquely MAO.



What do you enjoy most about your profession?

What has fascinated me since I started is how complex every area of gastronomy can be and, at the same time, how all of those different areas have to come together as a team to give the customer the best possible experience.

I especially enjoy seeing how, as a team, we solve the different problems that can appear during a service and keep moving forward together, always trying to meet and even exceed our customers' expectations.

Seeing customers leave with a smile is extremely rewarding. It is even more special when they come back and remember our names and faces because of the experience they had with us. For me, that is one of the best signs that we have done our job well.

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

When I'm not working, I mostly try to relax and spend quality time with my friends and family.

I also dedicate quite a lot of my free time to rehabilitation and recovering from some injuries I have had. Taking care of myself and recovering properly is important to me because I want to be able to continue giving 100% when I am at work.

What do you think of X Magazine?

I think X Magazine does a great job of showing not only what Marbella and the Costa del Sol have to offer, but also the people and stories behind the hospitality and gastronomy industry.

I really appreciate that it gives professionals the opportunity to share their experiences and the work that goes on behind the scenes. There are many people who dedicate years of hard work and passion to this industry, and I think giving them a space to tell their stories is a great way to recognise that effort and also inspire others who are building their own careers.

I am very grateful to have the opportunity to be part of it.

Xavi Márquez
CEO X Magazine



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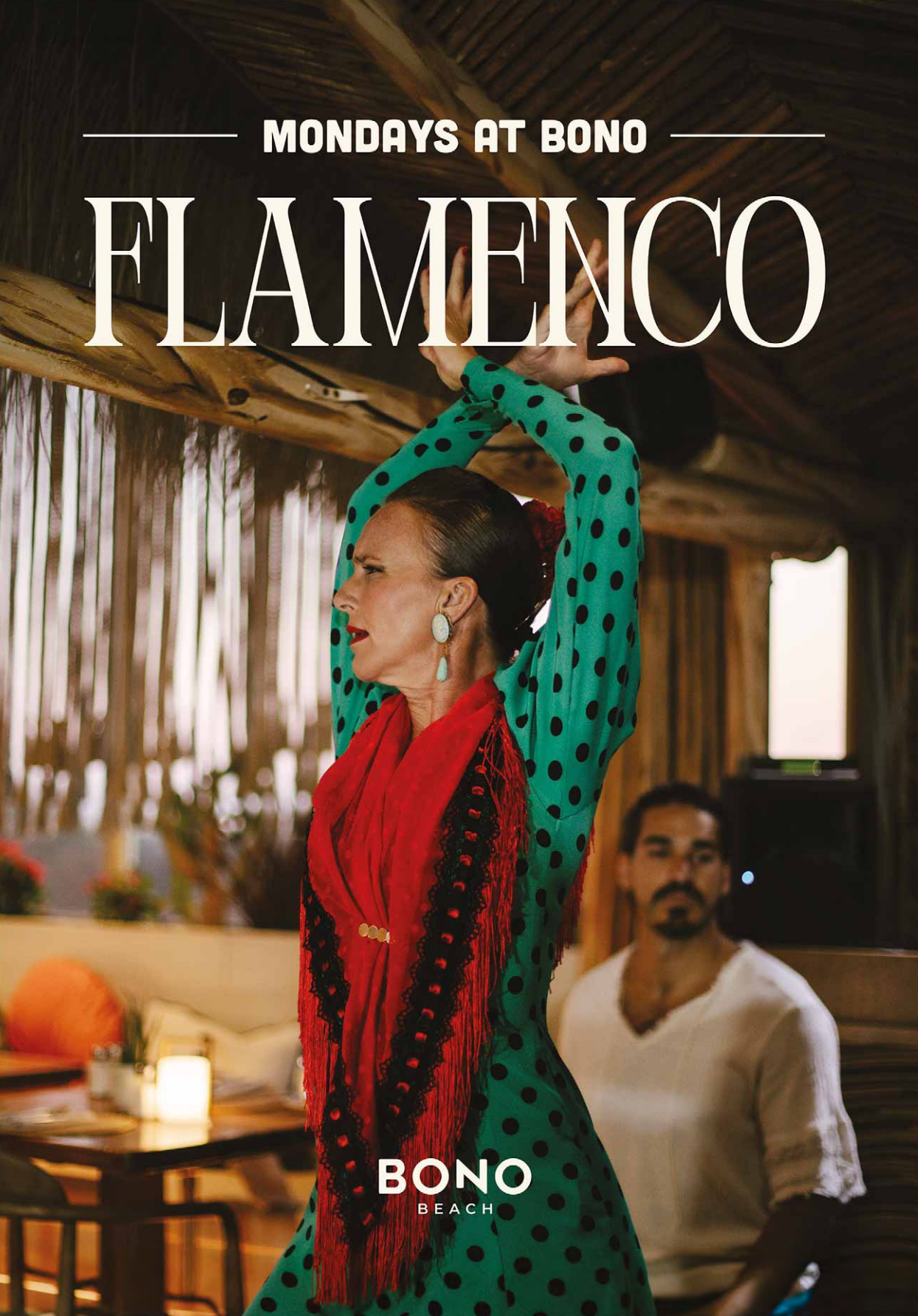
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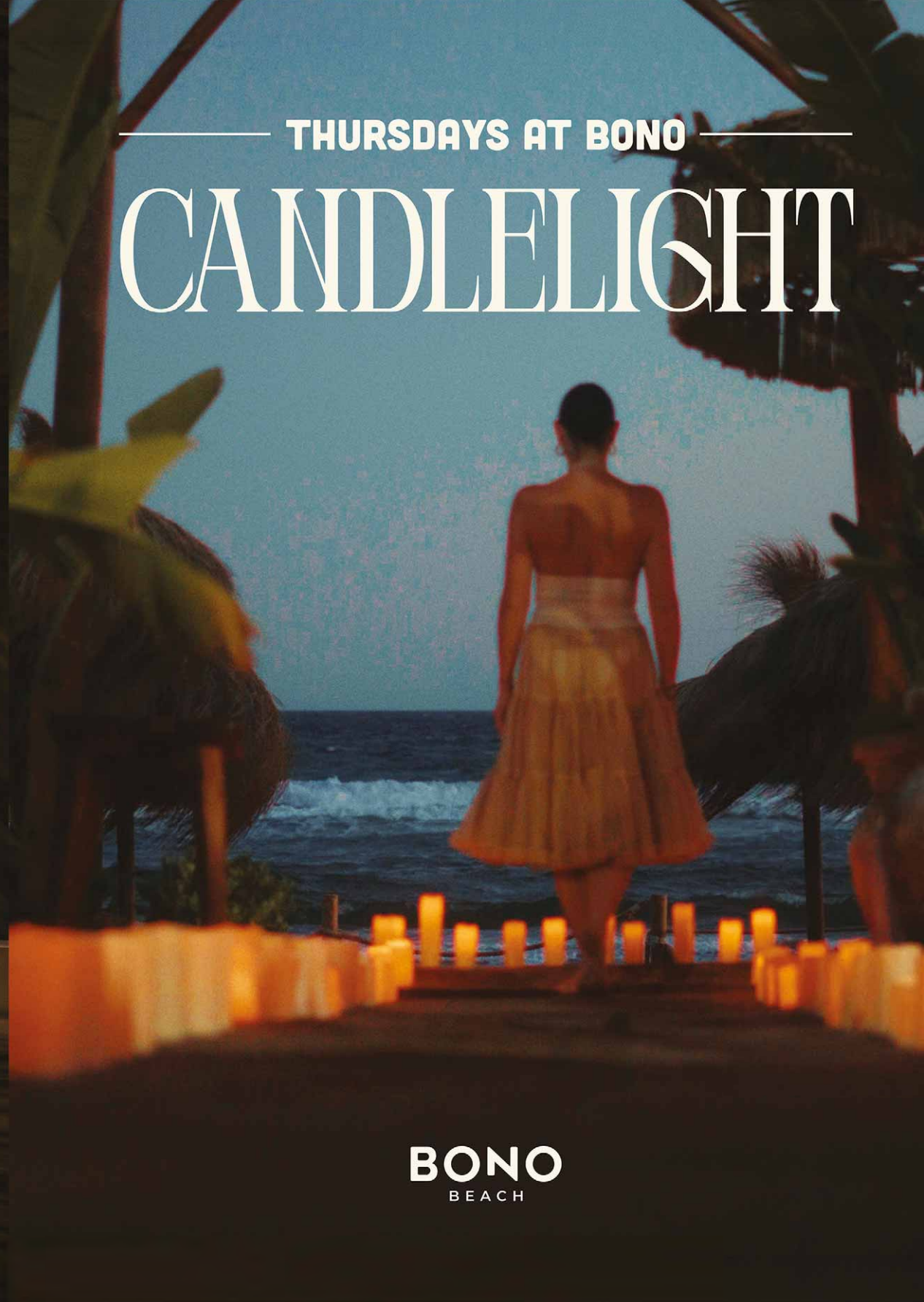
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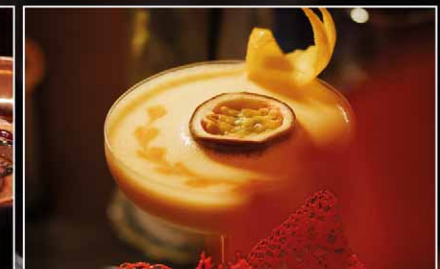


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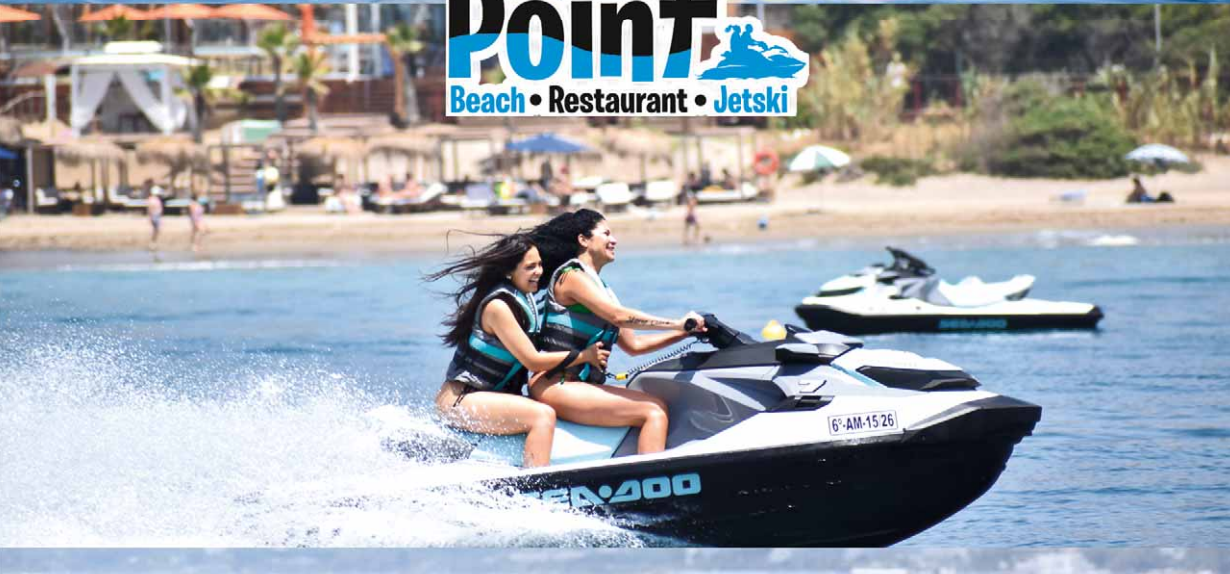
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PROTEIN IN SUMMER: HOW TO MEET YOUR NEEDS WITHOUT LIVING ON MEAT AND SHAKES

The growing interest in protein makes sense. We now know that preserving muscle mass is essential for maintaining strength, mobility and independence as we age. The problem arises when we assume that more protein automatically means more muscle or better health.

Before Counting Grams, Look at Your Meals

For a healthy adult, the EFSA sets a reference intake of 0.83 grams of protein per kilogram of body weight per day, although requirements may increase with age, exercise, pregnancy, certain illnesses or during a period of body fat loss.

In everyday life, rather than becoming obsessed with numbers, a good starting point is to make sure that main meals include at least one source of protein. And it does not always have to be meat.

Legumes and Soya: Practical and Affordable Protein

Legumes are particularly valuable because they provide protein along with fibre, iron and folate. Tinned versions are just as interesting nutritionally and also make it possible to prepare a complete meal in just a few minutes.

There is still a common belief that legumes and cereals must always be combined in the same meal to obtain a "complete protein". What really matters is maintaining a varied diet throughout the day.

Textured soya protein is another interesting option. It provides around 45-55 grams of protein per 100 grams when dry. It is affordable, keeps for months and, once rehydrated, can be used like minced meat in Bolognese sauces, fillings, burgers or meatballs.

Fish Can Come in a Tin Too

Using tinned fish makes it easier to keep fish in the diet. Sardines and mackerel, for example, provide protein as well as useful amounts of the omega-3 fatty acids EPA and DHA.

Eggs are another affordable and versatile option. Dairy products such as cheese, yoghurt, milk and kefir also help distribute protein intake throughout the day without the need to constantly rely on specially fortified products.

Not All High-Protein Foods Are Equally Beneficial

One of the most common mistakes is trying to increase protein intake by relying on processed meats and cold cuts. They may contain plenty of protein, but that does not make them a good everyday choice. Processed meat is associated with an increased risk of colorectal cancer.

In addition, if reaching a certain protein target means replacing fruit, vegetables, legumes or whole grains with bars, puddings and "high-protein" products, we may improve one number while worsening the overall quality of the diet.

Do You Need a Protein Shake Immediately After the Gym?

Finally, in the fitness world, protein shakes have almost become part of the uniform. However, *whey protein* is simply a concentrated source of dairy protein.

It can be useful when protein requirements are high or difficult to meet through food, but it is not essential. There is also no need to rush to drink it immediately after training. The so-called "anabolic window" is much wider than has often been suggested over the years.

What matters far more is meeting your total protein needs over the course of the day, doing strength training and distributing protein intake reasonably across meals.

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Menta fresca
1 lima
Aceite de oliva virgen extra
Sal
Pimienta blanca

Melon Gazpacho with Cucumber & Mint

Directions

Peel and remove the seeds from the melon, then cut it into medium-sized pieces. Wash and chop the cucumber, keeping part of the skin to add freshness and colour. Place both ingredients in a blender.

Add the Greek yoghurt, a few mint leaves, a drizzle of extra virgin olive oil and a splash of lime juice. Blend until smooth and creamy. Season with salt and white pepper, then adjust the texture with a little cold water if necessary.

Leave to chill in the fridge for at least 30 minutes. Serve very cold, finished with diced cucumber, fresh mint and a few drops of olive oil.

Preparation Time | 45 min

Difficulty Level | Easy



Gazpacho de melón con pepino y menta

Preparación

Pelamos el melón, retiramos las semillas y lo cortamos en trozos medianos. Lavamos y troceamos el pepino, conservando parte de la piel para aportar frescor y color. Colocamos ambos ingredientes en el vaso de la batidora.

Añadimos el yogur griego, unas hojas de menta, un chorrito de aceite de oliva virgen extra y unas gotas de zumo de lima. Trituramos hasta obtener una textura fina y cremosa. Sazonamos con sal y pimienta blanca, y ajustamos con un poco de agua fría si fuera necesario.

Dejamos enfriar en la nevera durante al menos 30 minutos. Servimos bien frío, terminado con dados de pepino, menta fresca y unas gotas de aceite de oliva.

Tiempo de elaboración | 45 min

Dificultad | Fácil

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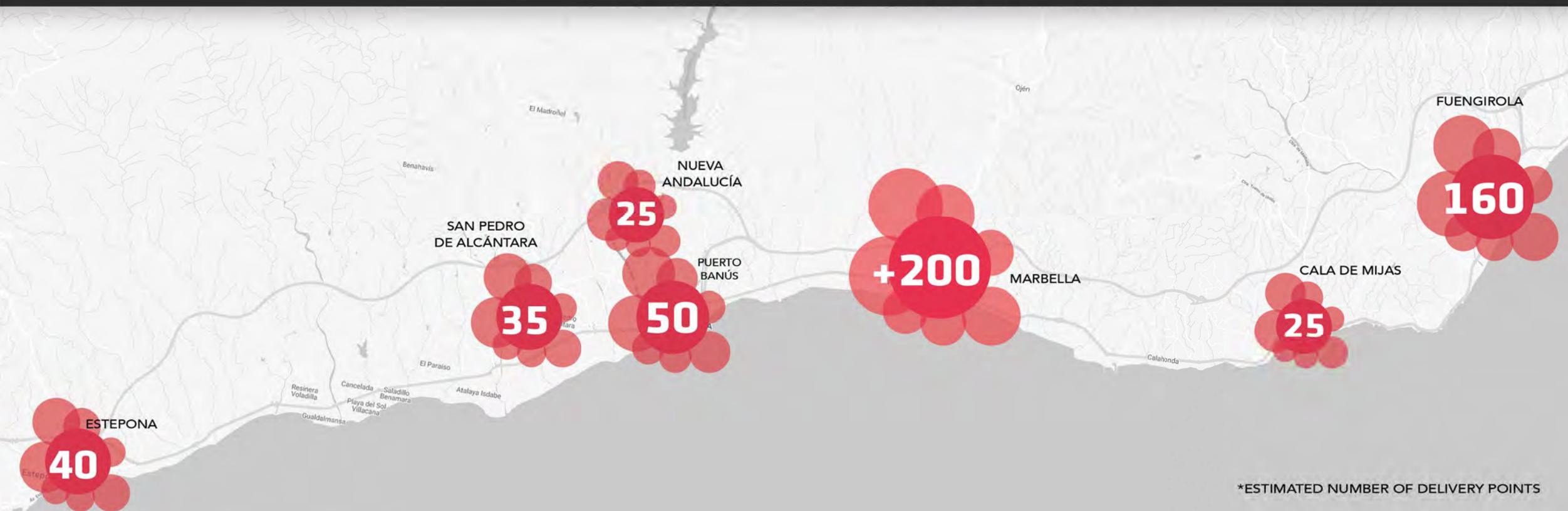
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Conjunto de procesos
dirigidos a mejorar
el posicionamiento
de las webs en los
motores de búsqueda
(Google, etc.).



WHY

To attract more
organic search
traffic to your
website

Para conseguir más
tráfico de búsqueda
orgánica a tu web.



HOW

By satisfying users'
search needs (in
terms of relevance,
content quality, and
user experience)

Satisfaciendo las
necesidades de búsqueda
de los usuarios (en
términos de relevancia,
calidad de contenido y
experiencia de usuario).



+120%

Tráfico orgánico



+85%

Conversiones



+65%

Palabras clave
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PADEL TIPS

TACTICAL PADEL: MOVE FORWARD AT THE SAME TIME AS YOUR PARTNER

This can be both a technical and tactical move. Positioned at the net while your partner serves, you are no longer just a spectator, but an active participant.

This tactic will probably appeal to former tennis players or anyone who enjoys aggressive attacking play. When your partner is serving and you are positioned at the net, you become an active part of the point rather than a passive observer.

Some players on the professional circuit use this strategy. Take Ale Galán as an example: he is an extremely attacking and aggressive player. During his next match, watch how, when his partner serves diagonally from left to right, he starts slightly further back and moves forward in sync with him.

But What Is the Objective?

The idea is to adopt an ultra-aggressive position immediately after the return. If we look at most service returns, particularly on the first serve, the majority are played low, with very few lobs.

This means the players at the net will have to volley. If the player moving towards the net is the one who volleys, they will often opt for an approach or control volley. And if the player who is already at the net plays the ball, their first volley, despite being in a good position, may lack power if they remain static.

By moving forward while your partner serves, if the ball is directed towards you, you will be able to adopt a much more attacking approach.

Moving forward simultaneously can also unsettle the returner, who suddenly sees not one, but two players charging towards them.

How Can You Implement This Strategy?

The first recommendation is simply to try it yourself and see whether it suits your game.

It is important to bear in mind that this tactic is most effective when the server serves from the same side as you. For example, if you are the right-side player and the server serves from right to left.

Moving forward allows you to reduce the available angles. As the open space is not on your side and your partner is moving towards the right, the likelihood of a down-the-line shot increases. You therefore need to react quickly to cover a potential passing shot. By moving closer to the net, you will also cover the middle effectively.

This strategy works best on a first serve because the return is more difficult. Using it on a second serve would give your opponents more opportunity to play a lob, making the tactic less effective.

What happens if the first-serve return is a lob? Of course, this can happen, but these lobs are usually less accurate and quite high, giving you enough time to play a bandeja or move back towards the baseline.

However, be careful when the server serves from your side. Logically, the return will be played diagonally towards the player moving forward. If you also advance, you may cover the line effectively, but you will leave a large amount of space around your partner, which could put your team under pressure.

This tactic is accessible to everyone. Once you are comfortable at the net and your opponents are not consistently returning with high balls, you can use this attacking movement while playing Australian formation — with each player maintaining their side.

Just remember not to start from your usual position close to the net, but slightly further back. The objective is to move forward, not to slow down because you are already too close to the net.

Go for it!



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**LUCKY**

Lucky's name is rather ironic, as she has not had much luck in her short life... She lived in the countryside with an elderly woman who had neither the time nor the desire to look after her, supposedly to entertain her grandson when he visited. When Lucky became too difficult to manage, she was given to a homeless person who also did not have the means to care for her properly.

Lucky then went through two foster homes, but both families left the country, and now she is in a shelter... She has lived with children all her life and would make a lovely addition to a family with children of different ages.

She bonds with people very quickly and is ready to work, train and play. She has plenty of energy, although she focuses very quickly, responds to her name and is easy to work with — especially because she loves treats! She loves going for walks with the volunteers and is always delighted to see people.

For Lucky, we are looking for a patient home where she can begin a new life. Although she is a calm dog in a family environment, to ensure that her next home really is her forever home, we require her new family to have previous experience with dogs.

Lucky currently has leishmaniasis and is receiving medication, which her adoptive family will need to continue until she tests negative for leishmaniasis. The shelter team will always be there to support families throughout her treatment.

**CHARLES**

Charles is a stunning four-year-old cat who was collected by the local health authorities in the Aloha area, in the Los Olivos residential development. He combines an elegant appearance with a personality that is as distinctive as it is charming.

He is a cat who forms a very strong bond with people. He loves receiving attention, being stroked and spending time with anyone who chooses to sit beside him. Charles knows exactly how he likes to live. He does not enjoy sharing his space with other cats and would prefer to be the only feline in the household. He likes to feel special, have his family's attention to himself and enjoy the peace and quiet of a home where he can be the true centre of attention.

Behind his impressive appearance is a loving and affectionate cat, waiting for someone to open the door to a peaceful and stable life.

Charles is looking for a home where he can be loved, pampered and, of course, reign as the only cat in the family.

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WHAT SHOULD I DO IF MY NEIGHBOUR'S AIR CONDITIONING UNIT IS CAUSING WATER DAMAGE OR A NUISANCE?

As temperatures rise, air conditioning units become essential in many homes. However, what is a comfort for some can become a problem for others when the system has not been installed correctly.

One of the most common disputes between neighbours involves condensation water dripping from an air conditioning unit, which may fall directly onto terraces, balconies or even washing hung out to dry. In these situations, the property manager should begin a mediation process to try to resolve the issue, as the problem is usually caused by a faulty installation.

If the dripping continues and an amicable solution cannot be reached, the matter may be addressed under ****Article 7.2 of the Spanish Horizontal Property Act (Ley de Propiedad Horizontal - LPH)****, which allows the homeowners' association to take action in situations of this kind.

The first step for the affected neighbour is to gather evidence documenting the problem. Subsequently, with the approval of the homeowners' association at an ordinary or extraordinary meeting, legal proceedings may be initiated, with the president of the community acting as its legal representative.

¿QUÉ HACER SI EL GOTEO DEL AIRE ACONDICIONADO DE MI VECINO ME CAUSA DAÑOS O MOLESTIAS?

Con la llegada del calor, los aparatos de aire acondicionado se convierten en imprescindibles en muchas viviendas. Sin embargo, lo que para unos es una solución, para otros puede convertirse en un problema cuando la instalación no está correctamente realizada.

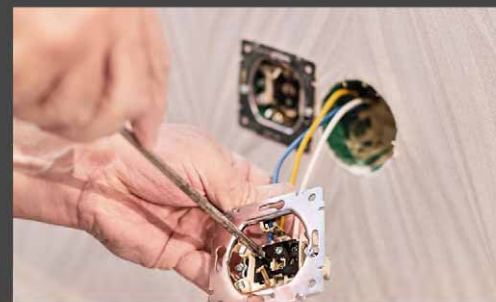
Uno de los conflictos más habituales entre vecinos tiene que ver con el goteo del agua de condensación, que en ocasiones termina cayendo directamente sobre terrazas, balcones o incluso sobre la ropa tendida. En estos casos, el administrador de fincas debe iniciar un proceso de mediación para intentar resolver el conflicto, ya que, normalmente, el origen del problema suele deberse a un defecto en la instalación del aparato.

Si el goteo persiste y no es posible alcanzar una solución amistosa, puede recurrirse al artículo 7.2 de la Ley de Propiedad Horizontal (LPH), que permite a la comunidad actuar ante este tipo de situaciones.

El primer paso para el vecino afectado será recopilar pruebas que acrediten y documenten el problema. Posteriormente, y con la aprobación de la comunidad de propietarios en una junta ordinaria o extraordinaria, podrá iniciarse la correspondiente acción judicial, siendo el presidente o presidenta de la comunidad quien actúe como representante de la misma.

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WHAT IS X MAGAZINE AGENCY?

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

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

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

HOW WE WORK

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

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



STRATEGIC ADVERTISING & DISTRIBUTION

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

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



X MAGAZINE: OUR EXCLUSIVE PLATFORM

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

HOW IS IT PRINTED?

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

WHERE IS IT DISTRIBUTED?

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

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

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

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ISAAC RAMÍREZ

CEO ALPHA GLOBAL MARKET

Who is Isaac Ramírez?

Well, someone from Marbella, from a humble family who came from Córdoba in search of a better life. Above all, that's who I am: a boy from the neighbourhood who was taught that nobody gives you anything for free. Eventually, I moved to the United States with almost nothing and without speaking English and, after many years and plenty of setbacks, I ended up becoming a trader and founding my own company.

But take away the titles and I'm still the same person: a stubborn guy who refuses to give up and who enjoys helping others learn what took me so long to discover.

How did you get started in this world?

In the least glamorous way you can imagine. I was in the United States doing whatever work I could find — cleaning windows, operating machinery, whatever came along — and one day, during a break at work, I saw a colleague looking at some strange lines on his phone. I asked him what they were and he gave me one word: "trading".

That night, I didn't sleep because I was searching for information. And that's where it all started. I worked during the day and studied at night. I made a thousand mistakes until, little by little, I began to understand it.

What can you tell us about your work?

My work has two sides. On the one hand, there's my work as a trader, which is a much quieter and more patient profession than people imagine. It isn't about buying and selling all day like you see in films; it's about waiting, analysing and knowing when to do nothing.

On the other hand, there's the part that gives me the greatest satisfaction: teaching. I have a large Spanish-speaking community that I provide with free training because, when I started, everything was in English and you had to pay for it. I would have loved to have had someone explain it all to me in my own language.

What projects are you currently working on?

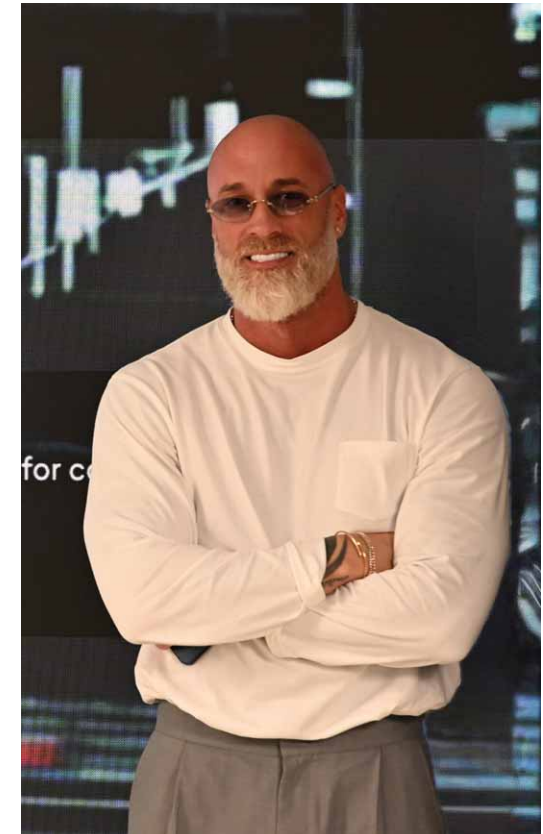
Right now, I'm focused on Alpha Global Market, the brokerage firm I founded. It's a project that grew out of a very difficult personal experience, which is why it means so much to me: I wanted to build something people could trust.

At the same time, I remain very committed to my community, creating content and training so that people can learn to stand on their own two feet. That's the project that never ends, and the one I'm most excited about.

What are you most passionate about in your profession?

That moment when someone messages me and says, "Isaac, I finally understand it." It might sound like a cliché, but it's true. Making money is great, I'm not going to lie, but what really drives me is seeing ordinary people, without qualifications or contacts, just like me, changing their lives because they've learnt something they thought wasn't for them.

The freedom that knowledge gives you. I wouldn't trade that for anything.



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

Pretty simple, to be honest. I'm more laid-back than people might imagine. I enjoy sport, looking after myself, switching off from screens and, above all, spending time with the people closest to me — including my two cats, who always make me smile.

I enjoy the simple things: spending quality time with the people I love and not much more than that. I really value peace and quiet.

What do you think of X Magazine?

I'm very fond of it, especially because it's from home, from Marbella. It's the kind of magazine we all flick through to see whether we've appeared in a photo, discover a beautiful new venue or find a new restaurant...

I think it's great that it shines a light on the people and stories of Marbella, because there's so much more to the city than what people see from the outside. So I can only be grateful that they thought of me and thank them for the work they do.

Xavi Márquez
CEO X Magazine

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**ANTHONY
GODFATHER**

ANTHONY GODFATHER

DEEJAY

Who is Anthony Godfather?

I'm just an ordinary guy from Madrid who has been passionate about music since I was a child. Everything I do today stems from that passion.

Ultimately, Anthony Godfather is simply the way I express what I feel and share it with people through my DJ sets and my music.

How did you start in the world of music?

I got into music because, from a very young age, I was completely fascinated by it.

I remember going to local fairs with my father and hearing the music blasting from the dodgems. I would stand there watching the DJ, or whoever was in charge of the music, thinking, "One day I want to be the person making people enjoy themselves like that."

That was where it all began and, over time, that childhood dream eventually became my profession.

What can you tell us about your work?

Today, the job is far more demanding than most people imagine.

It is not just about DJing. You also have to produce music, manage social media, organise travel, coordinate a team, develop projects and keep track of countless details. It is a profession that requires constant dedication and preparation.

One story I always remember is my first booking outside Madrid. I was invited to play in a small village in Galicia and travelled there on my own with my speakers and DJ equipment.

When I arrived, I realised there were very few people there and that the audience had no interest in the music I had prepared. What they really wanted was traditional Galician music. In the end, I completely adapted my set to suit them. It was a surreal experience, but also a very funny one. Those are the kinds of situations that teach you invaluable lessons early in your career.

What projects are you currently working on?

At the moment, I am fully focused on CACAQ, a project I truly believe in.

My goal is to continue growing this movement and contribute to the evolution of Latin Tech, while also helping it become a platform where other artists have the opportunity to develop and showcase their talent.

What are you most passionate about in your profession?

What I love most is connecting with people through music.

Being able to express my musical vision, my taste and my personality through a DJ set is incredibly rewarding.

In the end, it is not about pleasing everyone. It is about having your own identity and allowing those who listen to understand the story you want to tell through your music.



What is a typical day like when you are not working?

I genuinely try to disconnect from the nightlife scene whenever I can.

I enjoy living a very normal life: playing football, keeping fit, going for a drive, spending time in the countryside, fishing whenever I get the chance or simply being with my family and friends.

I believe that balance also helps me enjoy music even more when I return to work.

What do you think of X Magazine?

I think it is a fantastic initiative.

The industry needs publications that support DJs, artists and the wider music scene by giving visibility to exciting projects that are growing and bringing something new to the table.

So I am truly grateful to have been invited to take part in this interview and to be featured in X Magazine.

Xavi Márquez
CEO X Magazine



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ARTISTIC DIRECTOR & PROFESSIONAL DANCER

Who is Tamara Bastante Mate?

I am a professional dancer and the founder of Veloura Performance. I have dedicated more than ten years to the world of live entertainment, and I still step onto every stage with the same excitement I felt on my very first day.

I am passionate about creating experiences that move, surprise and entertain audiences.

How did you get started in the world of live show events?

I began my career as a dancer because it was my passion. As I gained experience, I realised that, alongside performing, I also loved creating shows and developing my creative vision.

That passion eventually led me to establish Veloura Performance.

What can you tell us about your work at Bombonniere?

I am part of the artistic direction team at Bombonniere Marbella, where I create and coordinate live performances

It is a very special project because it successfully brings together gastronomy, an elegant outdoor setting, music and live entertainment into one seamless experience, with every detail carefully considered to ensure that each evening feels unique.

What projects are you currently working on?

At the moment, I am focused on continuing to develop Veloura Performance by creating new productions and collaborating with venues that want to offer experiences with their own distinctive identity.

My goal is to keep growing while maintaining the same authenticity and attention to detail that define our work.

What are you most passionate about in your profession?

Connecting with the audience.

Seeing a performance move people, surprise them and bring them genuine enjoyment is, without question, what I love most about my profession.

What is a typical day like when you are not working?

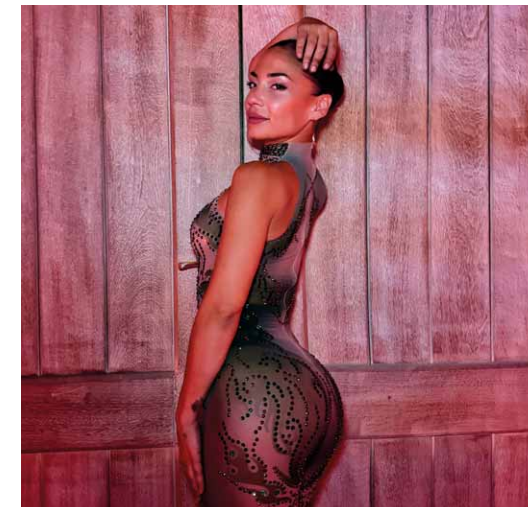
I try to make the most of my time with my son and take the opportunity to switch off a little, although creativity never really rests.

I am always imagining new costumes, performances or ideas for future projects.

What do you think of X Magazine?

X Magazine has become a true reference in Marbella and has spent many years giving visibility to the projects, venues and professionals that shape the city.

For me, it is a real pleasure to share part of my journey in a magazine with such a strong reputation and history.



¿Quién es Tamara Bastante Mate?

Soy bailarina profesional y fundadora de Veloura Performance. Llevo más de diez años dedicada al mundo del espectáculo y sigo viviendo cada escenario con la misma ilusión del primer día. Me apasiona crear experiencias que emocionen, sorprendan y hagan disfrutar al público.

¿Cómo empezaste en el mundo del show events?

Empecé bailando porque era mi pasión. Con el tiempo fui creciendo profesionalmente y descubrí que, además de bailar, me apasionaba crear espectáculos y desarrollar mi lado más creativo. Así nació Veloura Performance.

¿Qué nos puedes contar sobre tu trabajo en Bombonniere?

En Bonbonniere formo parte de la dirección artística de la terraza, donde creo y coordino las performances de fuego. Es un proyecto muy especial porque ha sabido reunir gastronomía, terraza, música y espectáculo en una misma experiencia, cuidando cada detalle para que cada noche se convierta en una experiencia diferente.

¿En qué proyectos trabajas actualmente?

Actualmente estoy centrada en seguir desarrollando Veloura Performance, creando nuevos espectáculos y colaborando con espacios que buscan ofrecer experiencias con identidad propia. Mi objetivo es seguir creciendo sin perder la esencia ni el cuidado por cada detalle.

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

Conectar con el público. Ver cómo un espectáculo consigue emocionar, sorprender y hacer disfrutar a la gente es, sin duda, lo que más me apasiona de esta profesión.

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

Intento disfrutar del tiempo con mi hijo y desconectar un poco, aunque la creatividad nunca descansa. Siempre estoy imaginando nuevos vestuarios, espectáculos o ideas para futuros proyectos.

¿Qué opinas de X Magazine?

X Magazine es una referencia en Marbella y lleva años dando visibilidad a proyectos, espacios y profesionales que forman parte de la ciudad. Para mí es un placer poder compartir un poco de mi trayectoria en una revista con tanta historia.

Xavi Márquez
CEO X Magazine

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Bella Festival celebrated its fourth edition on 1 August at OMA Sound, bringing some of Spain's most exciting music acts to Marbella.

The line-up featured Lori Meyers, Sexy Zebras, Niña Polaca, Marlena, Mafalda Cardenal, El Verbo Odiado and Oslo Ovnies, alongside DJ sets from Les Castizos and Ochoymedio DJs at Bella Club.

Another edition combining live music, entertainment and a Mediterranean atmosphere, further establishing Bella Festival as one of the Costa del Sol's standout summer events.

Bella Festival celebró el pasado 1 de agosto su cuarta edición en OMA Sound, reuniendo en Marbella a algunos de los nombres más destacados de la escena musical nacional.

El cartel contó con Lori Meyers, Sexy Zebras, Niña Polaca, Marlena, Mafalda Cardenal, El Verbo Odiado y Oslo Ovnies, además de las sesiones de Les Castizos y Ochoymedio DJs en Bella Club.

Una nueva edición que volvió a combinar música en directo, ocio y ambiente mediterráneo, consolidando Bella Festival como una de las citas destacadas del verano



Thank you! And see you next year



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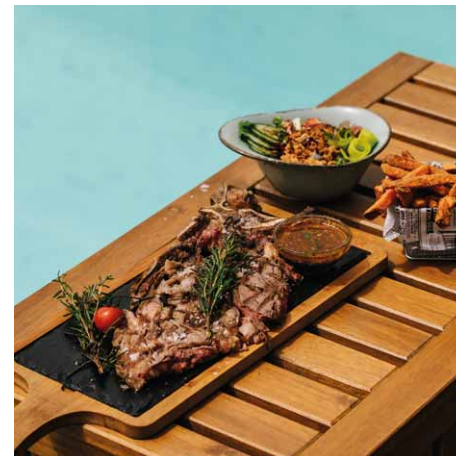
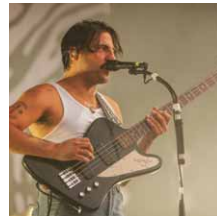
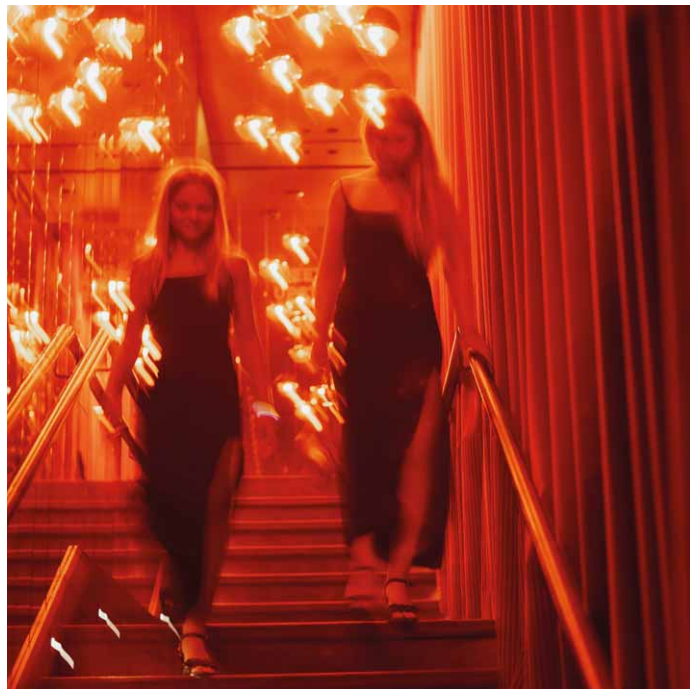
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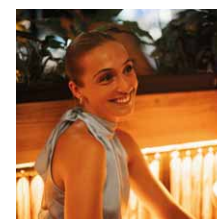
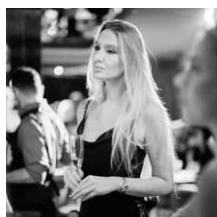
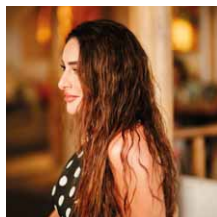
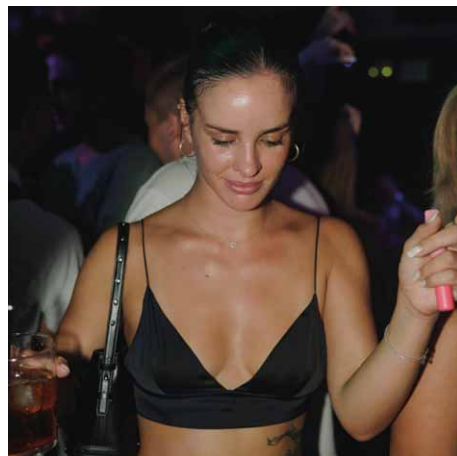
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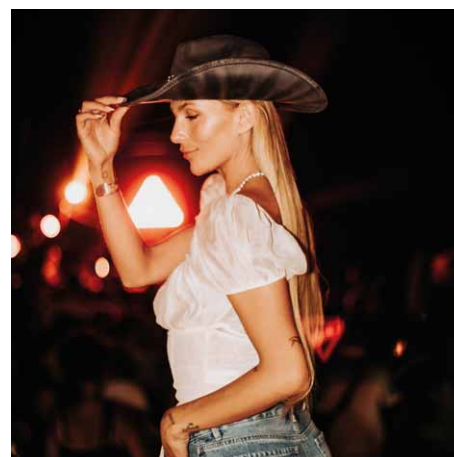


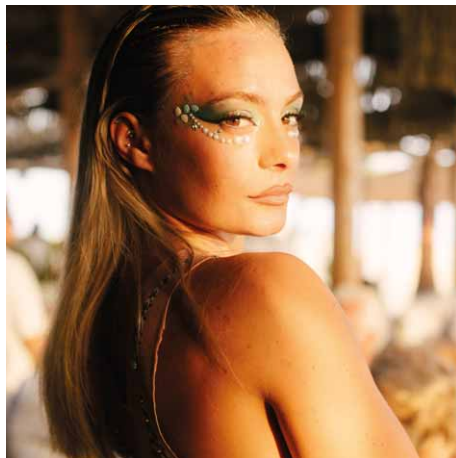


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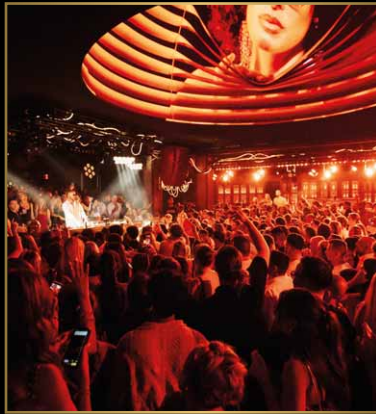
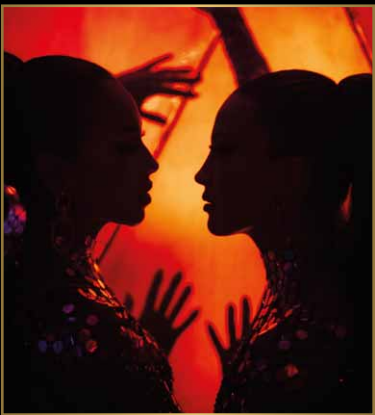
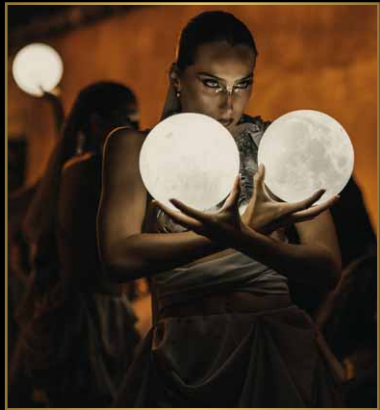
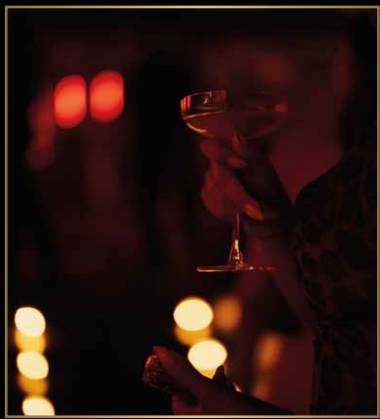
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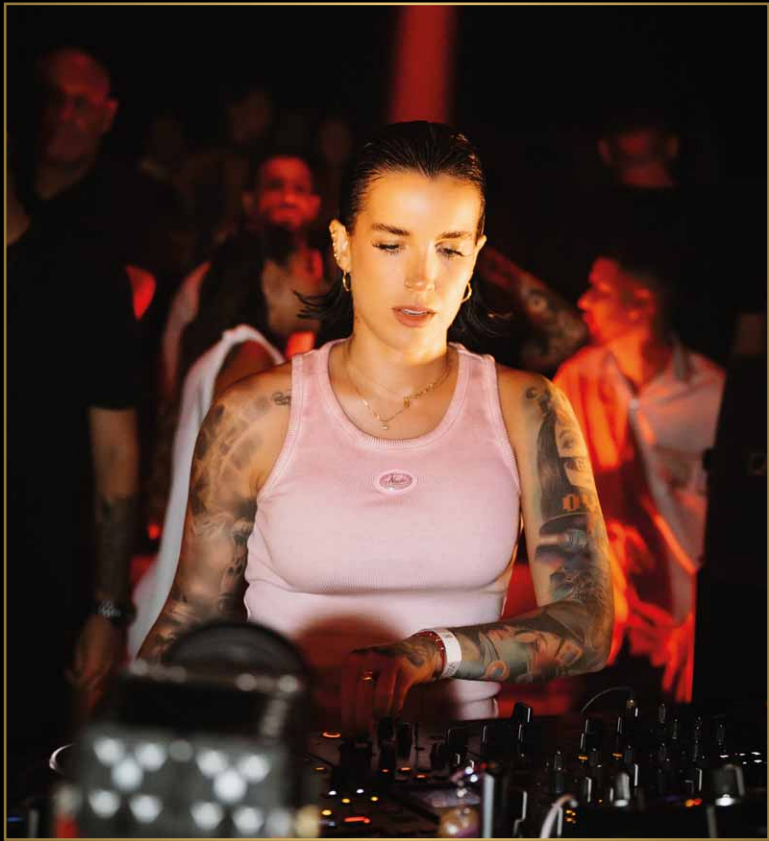
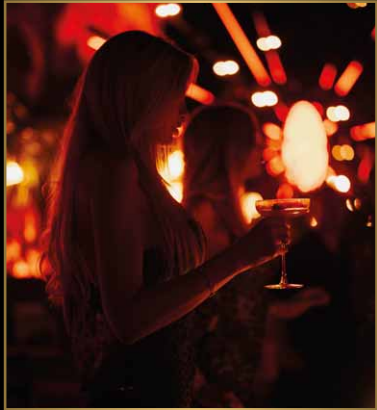


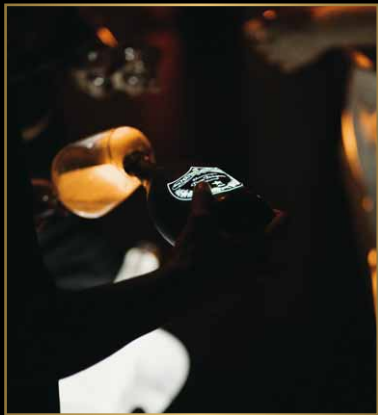
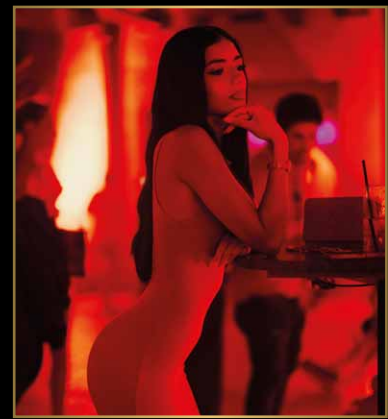
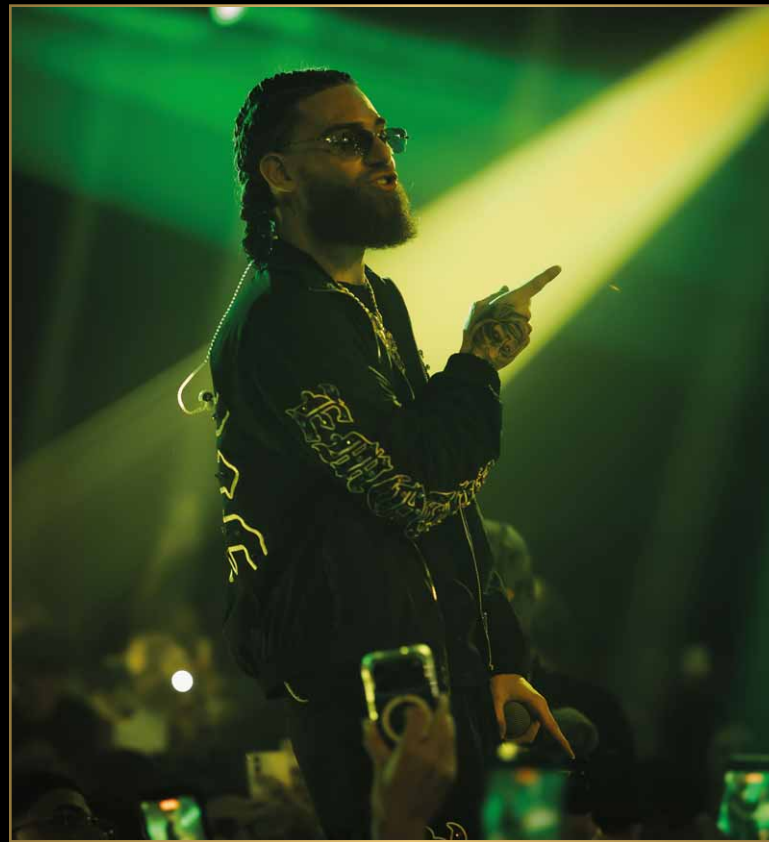
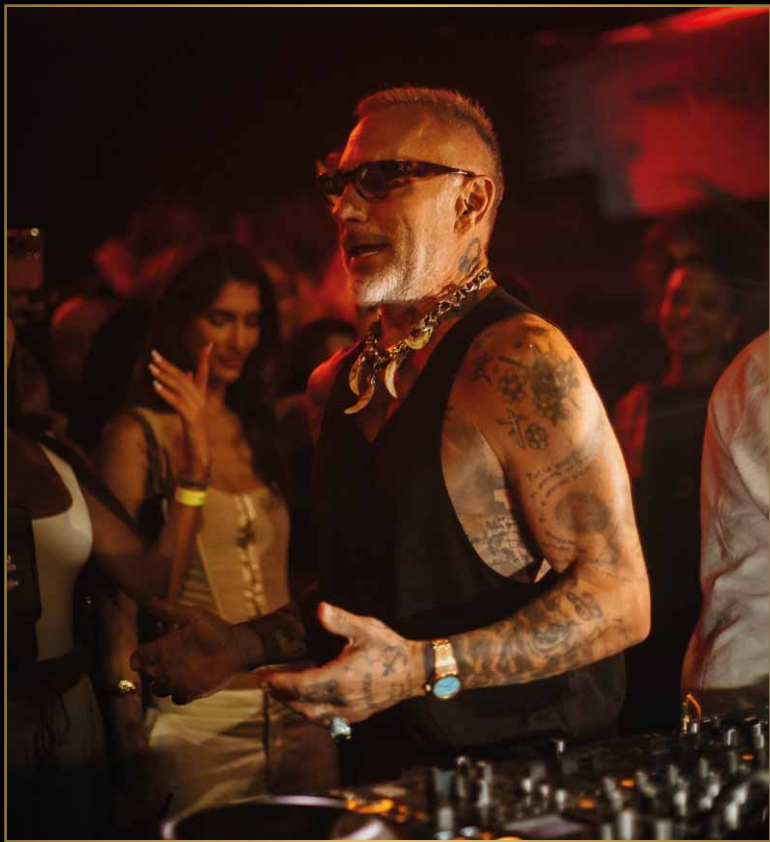


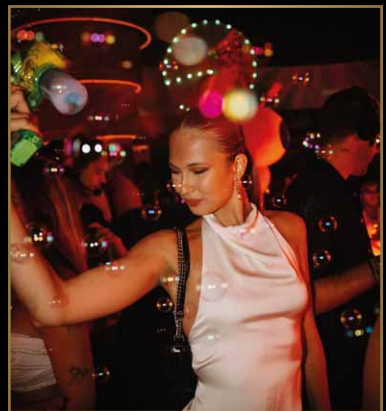
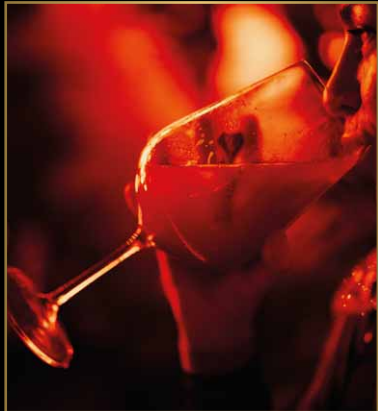
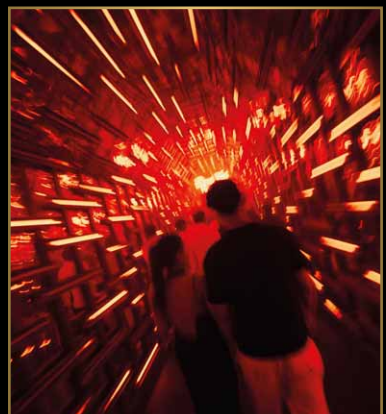
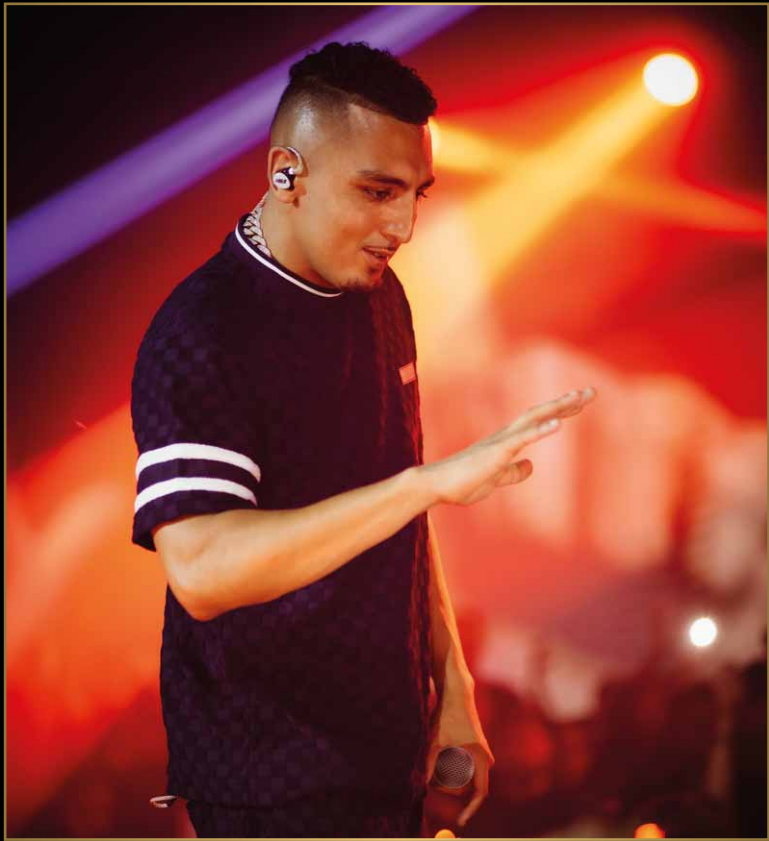
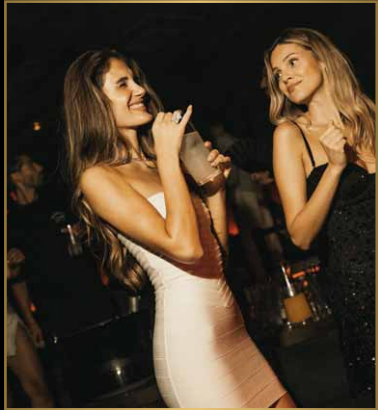
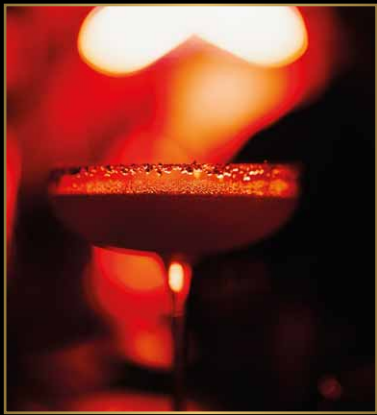
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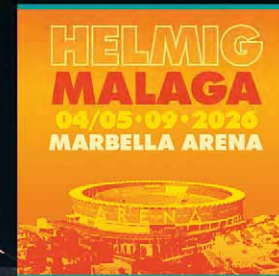






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