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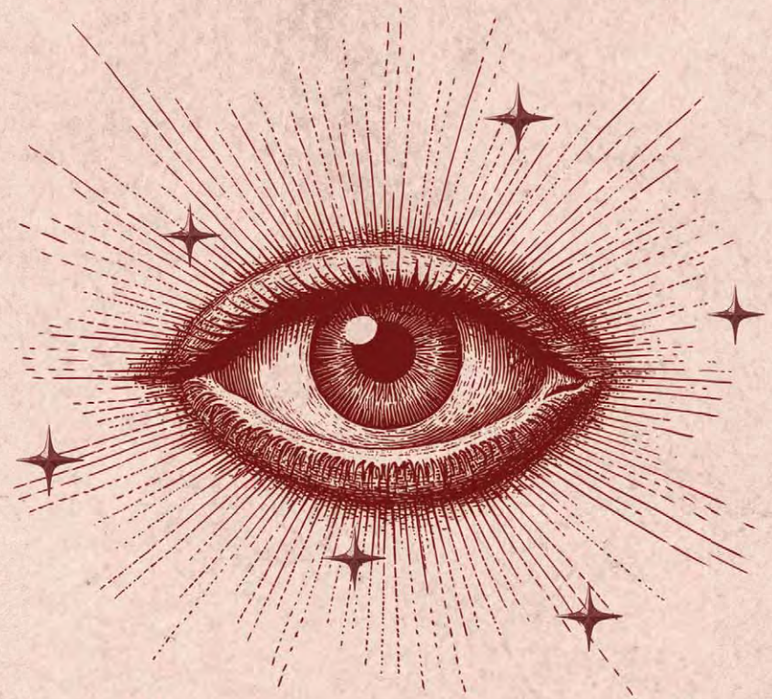

le grand spectacle

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GASTRO NOMY





LØV

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Dear readers,

This month we invite you to discover **LØV Marbella**, a sophisticated destination where French elegance meets the passion of Italian cuisine. In an atmosphere of exclusivity and glamour, LØV offers a dining experience inspired by La Dolce Vita and the art of fine living.

From Gillardeau oysters with champagne gelée and red prawn carpaccio with yuzu to flambéed Wagyu tataki and foie gras with fig chutney, every creation is a celebration of flavour. Highlights also include lobster ravioli and Black Angus fillet with truffle sauce. To finish, a Valrhona chocolate sphere with praline and vanilla provides a spectacular finale.

A must-visit for those seeking refined cuisine, elegance and unforgettable moments in Marbella. Don't miss it!

Estimados lectores,

Este mes os invitamos a descubrir LØV Marbella, un sofisticado espacio donde la elegancia francesa se encuentra con la pasión de la cocina italiana. En un ambiente de exclusividad y glamour, LØV propone una experiencia gastronómica inspirada en *La Dolce Vita* y el arte del buen vivir.

Desde las ostras Gillardeau con gelée de champagne o el carpaccio de gamba roja con yuzu, hasta el tataki de wagyu flambeado y el foie gras con chutney de higos, cada creación es una celebración del sabor. Destacan también los raviolis de bogavante y el solomillo Black Angus con salsa de trufa. Para terminar, una esfera de chocolate Valrhona con praliné y vainilla pone el broche más espectacular.

Una parada imprescindible para quienes buscan alta gastronomía, elegancia y momentos inolvidables en Marbella. ¡No dejéis de descubrirlo!

Xavi Márquez
CEO X Magazine

NEW YEAR'S EVE MENU



Tataki de wagyu flambeado



Carpaccio de gamba roja con yuzu, aguacate y flor de sal



Ostra Gillardeau n.º 3 con gelée de champagne y 20 gr de caviar Oscietra con blinis templados



Tartar de atún rojo con aguchile de aguacate y ponzu



Milanesa de solomillo gratinada



Ravioli de bogavante envueltos en una fina bisque y aceite de coral



Solomillo de ternera Black Angus con salsa Périgueux de trufa y pommes crujientes



Esfera de chocolate Valrhona con corazón de praliné y vainilla.



Coquelete asado al horno



Ribeye argentino





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CHRISTMAS MENUS

MENÚ 1: 65€

ENTRANTES / APPETIZIERS
(PARA 4 COMENSALES / SERVES 4 PERSONS)

EDAMAMES AL VAPOR
SAL / SALT.

STEAK TARTAR
CARNE DE TERNERA, ALCAPARRAS, PEPINILLOS, TABASCO, PERRINS, MAYONESA, MOSTAZA Y YEMA DE HUEVO.
BEEF TENDERLOIN, CAPERS, PICKLES, TABASCO, PERRINS, MAYONNAISE, MUSTARD AND YOLK.

MAKI LUBINA TEMPURA
LUBINA, ARROZ, ALGA Y SALSA DE AJI AMARILLO
SEA BASS, RICE, ALGAE AND AJÍ AMARILLO SOUCE.

PRINCIPALES / MAIN COURSES
(A ELEGIR / TO CHOOSE)

MAGRET DE PATO Y FRUTOS ROJOS
DUCK BREAST WITH RED BERRY SAUCE

MERLUZA EN SALSA VERDE Y LANGOSTINOS
HAKE IN GREEN SAUCE WITH PRAWNS.

GUARNICIÓN / SIDES

ENSALADA · PATATAS FRITAS
SALAD · FRENCH FRIES

POSTRE / DESSERTS

TIRAMISÚ

BEBIDAS / DRINKS
(A ELEGIR. ILIMITADO DURANTE 2H DE CENA
TO CHOOSE. UNLIMITED FOR 2 HOURS DURING DINNER)

AGUA, VINO BLANCO Y ROSADO
WATER, WHITE AND ROSE WINE

PACK BEBIDAS / DRINKS PACK*
REFRESCO, CERVEZA, VINO TINTO, BLANCO Y ROSADO.
SOFT DRINKS, BEER, RED, WHITE AND ROSE WINE.

SUPLEMENTO DE 10€, A ELEGIR PACK DE BEBIDAS.

MENÚ 2: 75€

ENTRANTES / APPETIZIERS
(PARA 4 COMENSALES / SERVES 4 PERSONS)

EDAMAME SALTEADOS CON SALSA PICANTE
EDAMAMES, SAL , PIMIENTA, SALSA NEGRA PICANTE Y RODAJA DE LIMÓN.
GRILLED EDAMAME WITH SPICY BLACK SAUCE, SALT, BLACK PEPPER AND LEMON.

BROCHETA DE SUADERO
CARNE DE TERNERA, HIERBAS FRESCAS Y SALSA ANTICUCHERA.
BEEF MEAT, FRESH HERBS AND ANTICUCHERA SOUCE.

CEVICHE DE CORVINA
CORVINA Y LECHE DE TIGRE DE LULO
CORVINA CEVICHE WITH LULO LECHE DE TIGRE.

NIGIRI VENTRESCA Y UNAGI
TUNA BELLY AND UNAGI NIGIRI

PRINCIPALES / MAIN COURSES
(A ELEGIR / TO CHOOSE)

CARRILLERA DE TERNERA CON SU JUS
ACOMPAÑADO DE ARMENTIER DE CHIRIVÍA
BEEF CHEEK WITH ITS JUS AND PARSNIP PARMENTIER.

DORADA CON SALSA DE AZAFRÁN
SEA BREAM AND SAFFRON SAUCE

GUARNICIÓN / SIDES

ENSALADA · PATATAS FRITAS
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POSTRE / DESSERTS

TIRAMISÚ

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AGUA, VINO BLANCO Y ROSADO
WATER, WHITE AND ROSE WINE

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SOFT DRINKS, BEER, RED, WHITE AND ROSE WINE.

SUPLEMENTO DE 10€, A ELEGIR PACK DE BEBIDAS.

MENÚ 3: 95€

ENTRANTES / APPETIZIERS
(PARA 4 COMENSALES / SERVES 4 PERSONS)

ENSALADA DE BURRATA
BURRATA RELLENA DE PESTO, TOMATES Y WAGYU
BURRATA, PESTO, TOMATOES AND WAGYU

CROQUETAS DE CARABINERO Y ALI-OLI
BECHAMEL, CARABINEROS AND ALI-OLI

MAKI DE KING CRAB
KING CRAB, ARROZ, ALGAS Y SALSA BONBONNIERE
KING CRAB, RICE, ALGAE AND BONBONNIERE SOUCE

NIGIRI HAMACH
HAMACHI Y TAPIOCA DE ALGAS CRUJIENTES
HAMACHI, ALGAE, RICE AND TAPIOCA.

PRINCIPALES / MAIN COURSES
(A ELEGIR / TO CHOOSE)

TERRINA DE CORDERO LECHAL
ACOMPAÑADO DE CUSCÚS DE VERDURAS Y CHUTNEY DE PIQUILLO DULCE
LAMB, COUSCOUS, VEGETABLES, PIQUILLO AND LAMB SOUCE.

PAVÉ DE RODABALLO A LA BRASA
ACOMPAÑADO DE CREMOSO DE CHIRIVÍA
TURBOT AND PARSNIP.

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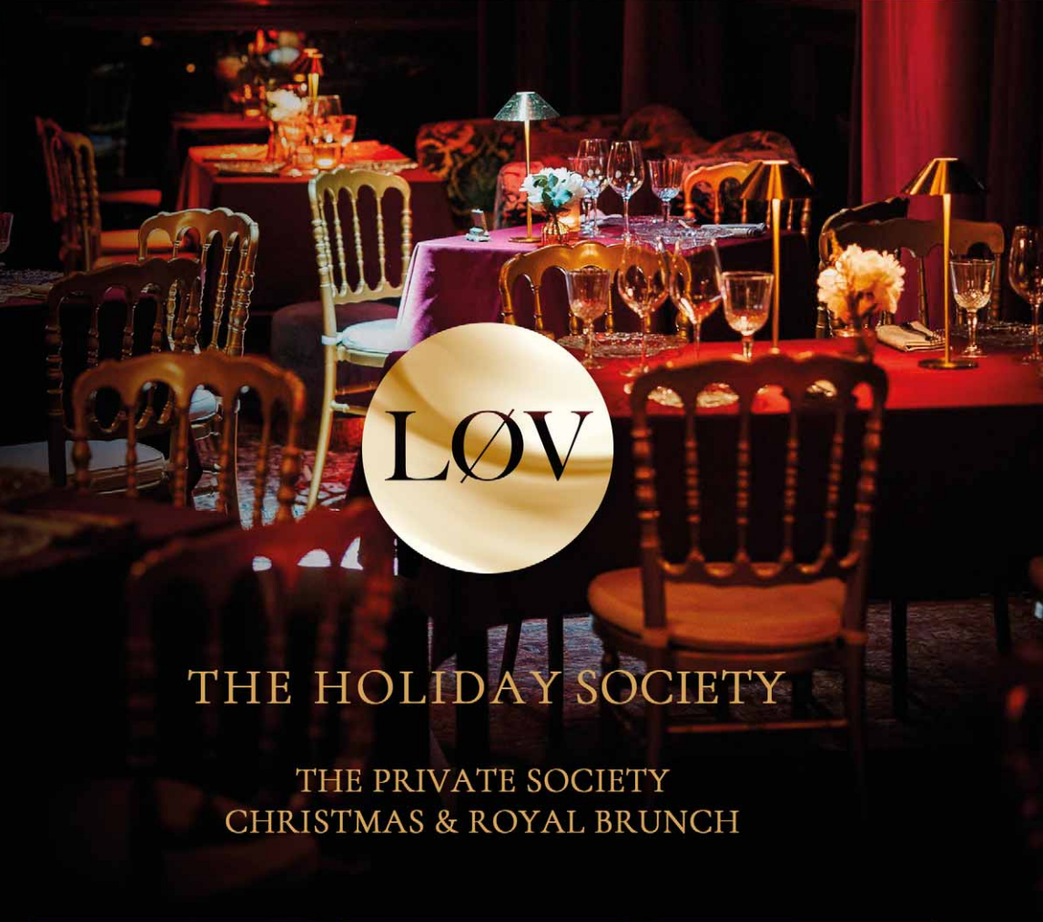

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ARETUSA

Christmas Menus | Menús de Navidad

Menu I

Rocket salad with cherry tomato and parmesan shavings
Ensalada de rúcula con parmesano y tomates cherry

Beef carpaccio with parmeggiano
Carpaccio de ternera con parmesano

Pil pil prawns
Gambas al pil pil

Chicken Milanese with tomato pasta
Milanesa de pollo con pasta pomodoro
or
Grilled salmon steak with seasonal vegetables and potatoes
Suprema de salmón grill con verdura de temporada y patatas
or
Sicilian-style fusilli with tomato and aubergine sauce
Fusilli a la siciliana con salsa de tomate y berenjena

Chocolate profiteroles
Profiteroles de chocolate

45€ per person
por persona

Dos consumiciones incluidas
Two drinks included

Menu II

Aretusa salad with goat cheese and mango
Ensalada Aretusa con queso de cabra y mango

Beef carpaccio with rocket and parmesan cheese
Carpaccio de ternera con rúcula y parmesano

Prawns cocktail with pink sauce and pineapple
Cóctel de langostinos con salsa rosa y piña

Veal milanese with tomato pasta
Milanesa de ternera con pasta pomodoro
or
Grilled sea bass fillets with vegetables and potatoes
Suprema de lubina a la parilla con verdura y patatas
or
Fettuccine pasta with porcini mushroom sauce
Fettuccine pasta a la salsa de boletus

Homemade tiramisu
Tiramisú casero

50€ per person
por persona

Dos consumiciones incluidas
Two drinks included

Menu III

Tricolor salad with fresh buffalo mozzarella, tomato and avocado
Ensalada tricolor con mozzarella búfala, tomate y aguacate

Beef carpaccio with parmeggiano
Carpaccio de ternera con parmesano

Pil pil prawns
Gambas al pil pil

Grilled beef fillet medallions with vegetables and mashed potatoes
Medallones de solomillo a la parilla con verdura y puré de patata
or
Sole fillets in mustard sauce and prawns served with jasmine rice
Filetes de lenguado en salsa de mostaza y langostinos con arroz jazmin
or
Linguine pasta with prawns in spicy tomato sauce
Pasta lingune con langostinos en salsa de tomate picante

Cheesecake with red berry coulis
Tarta de queso con coulis de frutos rojos

55€ per person
por persona

Dos consumiciones incluidas
Two drinks included



EDISON FERNANDO

SUSHI CHEF AT GRUPO MOSH

Who is Edison Fernando?

I'm Edison Fernando Chugchilan, a sushi chef currently responsible for the sushi operations at Grupo Mosh, where I develop the Japanese culinary offering across its restaurants.

I'm curious, ambitious and very demanding of myself. I love learning, researching and constantly evolving. Gastronomy is a profession in which there's always something new to discover.

How did you get started in gastronomy?

My journey began at 18, when I was offered a summer job delivering sushi while waiting to start a course in mechanics. I knew almost nothing about Japanese cuisine, but watching the sushi chefs work, their precision, elegance and knife skills, completely fascinated me. I eventually abandoned my mechanics studies to pursue sushi professionally.

I've been fortunate to learn from great masters, particularly Issi Hissao of Sushi Hissao in Almería, who inspired my passion for this profession. I also trained with Fabio at Ishizuka Academy, exploring traditional Japanese techniques.

Working with Hideki Matsuhisa at Ikoya in Barcelona, discovering Nikkei cuisine with Luis Arévalo in Madrid and my experience at Umiko were particularly influential. Each experience helped shape my own approach to cooking.

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

I've been with Grupo Mosh for five years. I started as a chef de partie and gradually took on more responsibilities until reaching my current position.

I work closely with Franco, the group's executive chef, developing culinary concepts and overseeing the sushi operations. Teamwork is essential because maintaining consistent quality depends on the professionals behind each restaurant.

What I particularly enjoy is that every venue has its own identity. Playa Padre focuses on Nikkei cuisine, Mosh follows a more traditional Edomae approach with subtle fusion influences, while Momento offers a more contemporary and relaxed concept.

Our challenge is to give each restaurant its own personality while maintaining quality, technique and respect for the ingredients.

What projects are you currently working on?

Alongside my work at Grupo Mosh, I organise sushi workshops for both culinary professionals and people who want to learn how to prepare sushi at home.

I also create private events and experiences for groups and celebrations. It's something I really enjoy because it allows me to share my knowledge and passion for Japanese cuisine.



What are you most passionate about in your profession?

The fact that you never stop learning. Sushi requires technique, patience and dedication, and there's always something new to discover.

I love researching, creating and exploring different approaches to Japanese gastronomy. The more I learn, the more I realise how much there is still to discover. That's what keeps me motivated.

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

I enjoy switching off through sport, particularly going to the gym, playing football and padel, and spending time with my loved ones.

I also love travelling, discovering restaurants and exploring different culinary cultures. These experiences often provide inspiration for my work.

What do you think of X Magazine?

I think X Magazine is a wonderful platform for showcasing professionals, places and projects with interesting stories to tell.

It's great to have a space where we can share our experiences, our journeys and our passions. I'm delighted to be part of this interview and give readers an insight into my work.

Xavi Márquez
CEO X Magazine



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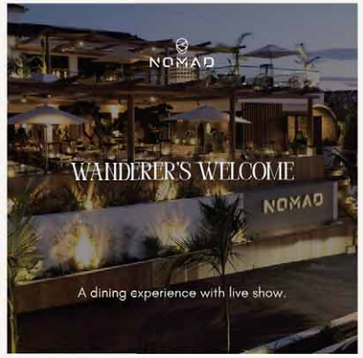



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HEAVY DIGESTION, OVERINDULGENCE AND WEIGHT: HOW TO LOOK AFTER YOURSELF WITHOUT MISSING OUT ON CHRISTMAS

Family meals, work Christmas dinners and changes to our routines are all part of the festive celebrations. During these weeks, it is common to eat more than usual, change our meal times and consume foods that are not normally part of our everyday diet. All of this can contribute to digestive discomfort, bloating and even changes in body weight. However, enjoying Christmas does not have to come at the expense of looking after our health.

Why do we experience heavier digestion at Christmas?

The feeling of heaviness after a large meal is usually related to the amount of food eaten and its composition. Meals that are particularly high in fat can delay gastric emptying, prolonging the feeling of fullness and contributing to discomfort such as nausea or acid reflux. Other factors also play a role, such as eating too quickly, drinking alcohol or fizzy drinks, and going to bed shortly after dinner.

On the other hand, abdominal bloating does not always mean that we are digesting food poorly. The fermentation of certain carbohydrates by the gut microbiota naturally produces gas, although some people may experience greater discomfort.

To support good digestion, it is advisable to eat slowly, chew food properly and pay attention to signs of fullness. Going for a walk after eating is also often beneficial, while those prone to acid reflux should avoid lying down for two or three hours after a meal.

What can we do to avoid overindulging without giving up enjoyment?

One of the most common mistakes at this time of year is arriving at celebrations excessively hungry after skipping a meal to compensate for what we are going to eat. This approach can make it harder to regulate portion sizes and recognise when we are satisfied. It is therefore advisable to maintain our usual eating habits throughout the rest of the day, without restricting food beforehand.

We can also enjoy traditional dishes without having to try absolutely everything or have second helpings out of obligation. Serving ourselves portions that match our appetite and eating at a relaxed pace allows us to enjoy food without necessarily ending up feeling uncomfortably full.

Do we really gain weight over the Christmas holidays?

After several days of celebrations, it is common to notice an increase in weight on the scales. However, not all of this increase is body fat. Eating more carbohydrates can increase glycogen stores, which are stored alongside water. In addition, meals with a higher salt content can lead to temporary changes in fluid retention. There is also the weight of food that is still in the digestive tract.

Although a sustained excess of energy intake can contribute to the accumulation of body fat, a few days of larger meals do not, on their own, determine our body composition or metabolic health. That is why there is no point in starting January with extremely restrictive diets, compensatory fasting or exercise as a form of punishment. What matters is returning to a balanced diet, staying active, getting adequate rest and maintaining our habits.

LAURA PÉREZ NAHARRO – NUTRICIONISTA. @NUTEDUCATION
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Christmas gingerbread cookies

Directions

Beat the softened butter and brown sugar until creamy. Add the egg and molasses and mix until combined. In a separate bowl, whisk together the flour, ground ginger, cinnamon, baking soda and salt. Gradually add the dry ingredients to the butter mixture and mix just until a dough forms. Flatten into a disc, wrap and refrigerate for 1 hour.

Preheat the oven to 180°C (350°F) and line a baking tray with baking paper. Roll out the dough to about 5 mm thick on a lightly floured surface. Cut out the cookies and place them on the tray, leaving a little space between them. Bake for 8–10 minutes, until the edges are firm. Leave on the tray for 5 minutes, then transfer to a wire rack to cool completely. For the icing, mix the icing sugar with 3 teaspoons of water. Add a few drops more if needed, until the icing is thick enough to hold its shape and smooth enough to pipe. Decorate the cooled cookies and leave the icing to set.



INGREDIENTS

300 g plain flour
100 g unsalted butter, softened
100 g brown sugar
75 g molasses
1 medium egg
2 tsp ground ginger
1 tsp ground cinnamon
½ tsp baking soda
¼ tsp fine salt

For the icing
100 g icing sugar
3–4 tsp water

INGREDIENTES

300 g de harina de trigo
100 g de mantequilla sin sal
100 g de azúcar moreno
75 g de melaza de caña
1 huevo mediano
2 cucharaditas de jengibre molido
1 cucharadita de canela molida
½ cucharadita de bicarbonato
¼ de cucharadita de sal fina

Para el glaseado
100 g de azúcar glas
3–4 cucharaditas de agua

Galletas navideñas de jengibre y canela

Preparación

Bate la mantequilla blanda con el azúcar moreno hasta obtener una mezcla cremosa. Añade el huevo y la melaza y mezcla hasta integrarlos. En otro bol, mezcla la harina, el jengibre molido, la canela, el bicarbonato y la sal. Incorpora poco a poco los ingredientes secos a la mezcla de mantequilla y remueve hasta formar una masa. Aplánala en forma de disco, envuélvela y déjala reposar en la nevera durante 1 hora.

Precalienta el horno a 180 °C y forra una bandeja con papel de horno. Estira la masa sobre una superficie ligeramente enharinada hasta que tenga unos 5 mm de grosor. Corta las galletas y colócalas en la bandeja, dejando un poco de espacio entre ellas. Hornéalas de 8 a 10 minutos, hasta que los bordes estén firmes. Déjalas 5 minutos en la bandeja y pásalas a una rejilla para que se enfríen por completo. Para el glaseado, mezcla el azúcar glas con 3 cucharaditas de agua. Si hace falta, añade unas gotas más hasta obtener un glaseado que salga con facilidad de la manga pastelera y mantenga el dibujo. Decora las galletas frías y deja secar el glaseado.

X Magazine Distribution

Per-unit distribution
(3-4 magazines)

Marbella

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

Nueva Andalucía
Centro Plaza
Zona Casino
Campana
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Olivia Valere
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Hotel Fuerte
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Zona la Lonja
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Paseo Marítimo
Jacinto Benavente
Ricardo Soriano
Zona Rio Verde
CC Plaza del Mar
Zona Lekune
Zona Frank's Corner
Casa Curro

Milla de Oro
Momento
CC Capricho
Zona Puente Romano
Oasis Business Center
San Pedro
San Pedro Centro
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Las Chapas

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Marbella Park

Small presenters
(30cm presenter for 30 magazines)

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Ambar Restaurante
El Gaucho
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The Point
Opium
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EACIS
Body & Soul
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Balagan
Japaneses Cake
El Grifo
Tango Banús
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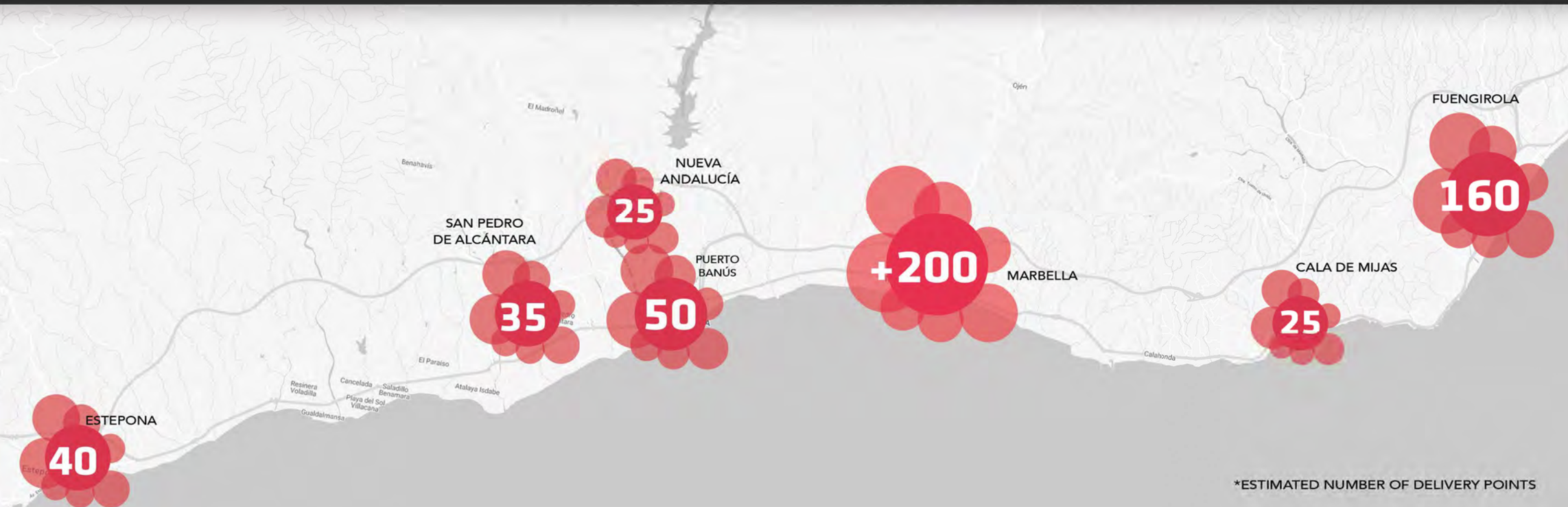

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WINTER PADEL AND THE CHANGING BOUNCE

The first clue comes in the warm-up. The ball hits the back glass and drops sooner than you expect. On cold, damp evenings, that small change can shift the rhythm of a match. A ball that gives you time to get into position in dry conditions may now force you to play it much lower.

Use the first few minutes to warm up and see how the ball behaves. Let a couple of shots go through to the glass and watch how far they rebound. If the ball stays close to the wall, bend your knees, shorten your backswing and take small steps to get into position. That gives you more room to play a controlled return.

At the net, be patient. A deep volley aimed at your opponent's feet can make the return awkward and set up an easier next shot. If a lob falls short and you can hit it while balanced, that's your chance to pick up the pace. In winter, knowing when to attack can make all the difference.

PÁDEL EN INVIERNO, CUANDO CAMBIA EL BOTE

El primer aviso llega en el peloteo. La bola toca el cristal de fondo y cae antes de lo que esperabas. En las tardes frías y húmedas, ese pequeño cambio basta para alterar el ritmo del partido. Una devolución que en seco te deja tiempo para colocarte puede obligarte a golpear mucho más abajo.

Aprovecha los primeros minutos para entrar en calor y probar cómo responde la pelota. Deja pasar un par de bolas hacia el cristal y fíjate en cuánto se separan de la pared. Si el rebote es corto, flexiona las piernas, acorta el armado y ajusta la distancia con pasos cortos. Así tendrás más margen para devolver la bola sin forzar el golpe.

En la red, juega con paciencia. Una volea profunda, dirigida a los pies del rival, puede complicarle la devolución y dejarte una bola más cómoda. Si el globo se queda corto y puedes golpear en equilibrio, llega el momento de acelerar. En invierno, elegir bien cuándo atacar puede marcar la diferencia.

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WHAT IS

A set of processes aimed at improving website ranking in search engines (Google, etc.).

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 orgánico 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).

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CONCHA MATITO

DENTIST

Who is Concha Matito?

I'm a woman who is passionate about my work, very family-oriented and always keen to keep busy. I consider myself approachable, determined and demanding of myself. I like paying attention to detail and enjoying the little things in life.

How did you get started in dentistry?

From a young age, I knew I wanted to work in healthcare. I was always drawn to the idea of caring for and helping others, and in dentistry I found the perfect combination of science, aesthetics and attention to detail.

What can you tell us about your work at Clínica Espada Matito?

Clínica Espada Matito is a project into which we put a great deal of love and enthusiasm. We are committed to providing high-quality, personalised and friendly dental care, paying attention to every detail. The most rewarding part is making our patients feel comfortable, safe and confident. For us, every person is much more than just a smile.

What projects are you currently working on?

We're always looking for ways to improve. We invest in continuous training, innovation and new technologies to offer increasingly precise and natural-looking treatments. Our main goal is to continue growing and evolving without losing what makes us who we are: our approachable nature and personal care.

What are you most passionate about in your profession?

I'm passionate about that combination of science, aesthetics and precision, but above all, the interaction with people. Being able to improve someone's smile and see how it affects their confidence and wellbeing is incredibly rewarding.

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

I love spending time with my family and friends, enjoying a good meal and appreciating the little things. And if there's one place where I can truly switch off, it's the beach. For me, spending time with my loved ones is the best way to enjoy myself.

What do you think of X Magazine?

I think it's an excellent publication for giving visibility to the talent, people and projects in our local community.



¿Quién es Concha Matito?

Soy una mujer apasionada por mi trabajo, muy familiar e inquieta. Me considero cercana, perseverante y exigente conmigo misma. Me gusta cuidar los detalles y disfrutar de las pequeñas cosas.

¿Cómo empezaste en el mundo de la odontología?

Desde pequeña tuve claro que quería dedicarme al mundo sanitario. Siempre me atrajo la idea de cuidar y ayudar a los demás, y en la odontología encontré la combinación perfecta entre ciencia, estética y atención al detalle.

¿Qué nos puedes contar sobre tu trabajo en Clínica Espada Matito?

Clínica Espada Matito es un proyecto al que dedicamos muchísimo cariño e ilusión. Apostamos por una odontología de calidad, personalizada y cercana, donde cuidamos cada detalle. Lo más bonito es conseguir que nuestros pacientes se sientan cómodos, seguros y en confianza. Para nosotros, cada persona es mucho más que una sonrisa.

¿En qué proyectos trabajáis actualmente?

Siempre estamos buscando cómo mejorar. Apostamos por la formación continua, la innovación y las nuevas tecnologías para ofrecer tratamientos cada vez más precisos y naturales. Nuestro mayor objetivo es seguir creciendo y evolucionando sin perder nuestra esencia: la cercanía y el trato humano.

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

Me apasiona esa combinación de ciencia, estética y precisión, pero, sobre todo, el trato con las personas. Poder mejorar una sonrisa y ver cómo eso influye en la confianza y el bienestar de alguien es una satisfacción enorme.

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

Me encanta disfrutar de mi familia y mis amigos, de una buena comida y de las pequeñas cosas. Y si hay un lugar donde realmente desconecto, es en la playa. Para mí, compartir tiempo con los míos es el mejor plan.

¿Qué opinas de X Magazine?

Me parece un medio estupendo para dar visibilidad al talento, a las personas y a los proyectos de nuestro entorno.

Xavi Márquez
CEO X Magazine

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AZA

Aza arrived at the shelter without a microchip after being found running alone in the street.

She is a friendly girl who enjoys being around people, although she is also quite independent and appreciates having her own space. She's particularly interested in nature and exploring her surroundings and, once her adventurous spirit has been satisfied, she certainly enjoys a few treats!

Aza loves going for walks and behaves well on the lead without pulling, apart from the initial excitement of finally getting out of her kennel.

Although she is sociable, she will need time to adapt to city life, as she seems more accustomed to a peaceful rural environment, away from the hustle and bustle. However, with the right training and patience, we're confident she could make that transition.

Seeing how well she gets along with the children at the shelter, we believe she could also be a wonderful addition to a family with children, preferably those who aren't overly active, as Aza already has plenty of energy herself!

She hasn't yet been specifically tested with other dogs, but she shows no signs of problems when passing them.

Aza llegó al refugio sin microchip, tras ser encontrada corriendo sola por la calle.

Es una chica sociable con la gente, pero un poco independiente. Prefiere su espacio y está más interesada en la naturaleza y el entorno y, una vez satisfechas sus necesidades aventureras, ¡también en las chucherías!
A Aza le encanta salir a pasear. Camina bien con la correa y no tira, salvo por la emoción de salir por fin de su jaula.

Aunque es una perra sociable, necesitará tiempo para adaptarse a la vida de ciudad, ya que se nota que está acostumbrada a una vida más tranquila en el campo, lejos del ajetreo propio de una ciudad. Sin embargo, con un buen trabajo de adaptación, estamos seguros de que podría conseguirlo.
Viendo lo bien que se lleva con los niños del refugio, creemos que también podría ser una gran incorporación a una familia con niños, preferiblemente no demasiado activos, ya que Aza es una perra con mucha energía y así se mantendría el equilibrio en casa.

Todavía no se la ha puesto a prueba específicamente con otros perros, pero no causa ningún problema cuando pasa cerca de ellos.



STYRMIR

This beautiful ginger cat was picked up by the local health authorities in the San Pedro Alcántara industrial estate. He arrived without a microchip, although he had already been neutered.

Styrmir is an incredibly affectionate and friendly cat who loves human company, attention and cuddles. He is happy to be picked up and remains calm and trusting around people. He enjoys spending time with you and constantly shows his sweet, sociable nature.

He also gets along wonderfully with the other cats in his room, both males and females.

Styrmir is a wonderful cat who deserves to find a loving home where he can receive all the affection he has to give.

Adopt him and let him fill your life with love and a little cat hair

Este precioso gato rubio fue recogido por Sanidad en la zona del Polígono de San Pedro Alcántara. Llegó sin microchip, aunque ya estaba esterilizado.

Es un gato muy cariñoso y cercano, de los que buscan tu compañía y disfrutan de la atención y los mimos. Puedes cogerlo en brazos y se muestra tranquilo y confiado con las personas. Le encanta que le hagan caso y compartir tiempo contigo, demostrando constantemente su carácter dulce y sociable.

Además, convive sin problemas con otros gatos de su habitación, tanto machos como hembras.

Styrmir es un gato maravilloso que merece encontrar pronto un hogar donde recibir todo el cariño que tiene para dar.

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PENTHOUSE **SOLEA** — WB2904



At Penthouse Solea, the sea greets you the moment you step through the door.

This renovated beachfront penthouse opens onto a bright living space that looks straight out over the Mediterranean.

It has two private terraces, one facing the sea and the other the mountains. There are three bedrooms and three bathrooms plus a guest toilet, and it comes fully furnished, with central air conditioning, electric blinds and private parking.

1,560,000€

ESTEPONA EAST
3 bedrooms · 3 bathrooms · 246 m² built

CASA **ALICIA** — WB2818



A private villa in the heart of Marbella is rare, and Casa Alicia is one of them. Refurbished across two levels, it opens onto generous terraces, a private garden and a pool, with panoramic views of the sea and mountains. Inside are a light-filled open-plan living area, a modern kitchen and a bar made for long evenings with friends. It has three bedrooms, three bathrooms and private parking.

You can walk to the Old Town for dinner and come home to complete calm. It works as a permanent home, a holiday retreat or a smart investment.

1,450,000€

MARBELLA CENTRE
3 bedrooms · 3 bathrooms · 338 m² built · 523 m² plot

PENTHOUSE **LAS BRISAS** — WB2888



Penthouse Las Brisas is the highest home in its gated community, and no one overlooks its terraces.

Start the day with coffee facing La Concha and end it in the jacuzzi with glimpses of the sea. This duplex has been renovated right down to the wiring and plumbing, with high ceilings, plenty of natural light and underfloor heating in the bathrooms.

Below are two pools and landscaped gardens. Puerto Banús, the golf courses and the beaches are all minutes away.

1,095,000€

NUEVA ANDALUCÍA
3 bedrooms · 2 bathrooms · 197 m² built

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APARTMENT **BELLE** — WB2814
NUEVA ANDALUCÍA

2 bedrooms · 2 bathrooms · 162 m² built

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WHAT HAPPENS IF I ARRIVE LATE TO A RESIDENTS' MEETING?

If, as property owners, we arrive late to a residents' meeting, we will not be able to vote on any items on the agenda that have already been discussed and voted on before we join the meeting.

Under the general provisions of Spain's Horizontal Property Act:

• **Previous votes:** A vote cannot be cast retroactively, nor can a new vote be demanded on matters that had already been concluded before the owner's arrival.

• **Subsequent participation:** The owner does, however, have full rights to participate, debate and vote on all remaining items on the agenda that are discussed from the exact moment they join the meeting.

An important point is that, for owners who were unable to vote at the time, the mechanism provided for under Article 17.8 of the Horizontal Property Act may apply. The owner will be notified in the same way as any other absent owner and may express their disagreement within 30 calendar days of receiving the minutes. If they do not respond, their vote is considered favourable, as it neither adds nor changes anything.

¿QUÉ SUCEDE SI LLEGO TARDE A UNA REUNIÓN DE VECINOS?

Si nos encontramos en la situación de que, como propietarios, llegamos tarde a una junta de vecinos, no podremos votar en los puntos del orden del día que ya se hayan tratado y votado antes de nuestra incorporación.

Conforme a la normativa general de la Ley de Propiedad Horizontal:

• **Votos anteriores:** No se puede emitir un voto retroactivo ni exigir que se repita la votación de los temas ya cerrados antes de la llegada.

• **Participación posterior:** El vecino sí tiene plenas facultades para intervenir, debatir y votar en todos los puntos restantes del orden del día que se discutan a partir del momento exacto en que se incorpora a la reunión.

El matiz importante es que, para los vecinos que no han podido votar en el acto, puede activarse el mecanismo del artículo 17.8 de la LPH. El vecino será notificado como cualquier ausente y podrá manifestar su discrepancia en los 30 días naturales siguientes a la recepción del acta. Si no se pronuncia, se entiende que su voto es favorable, ya que no se suma ni cambia nada.

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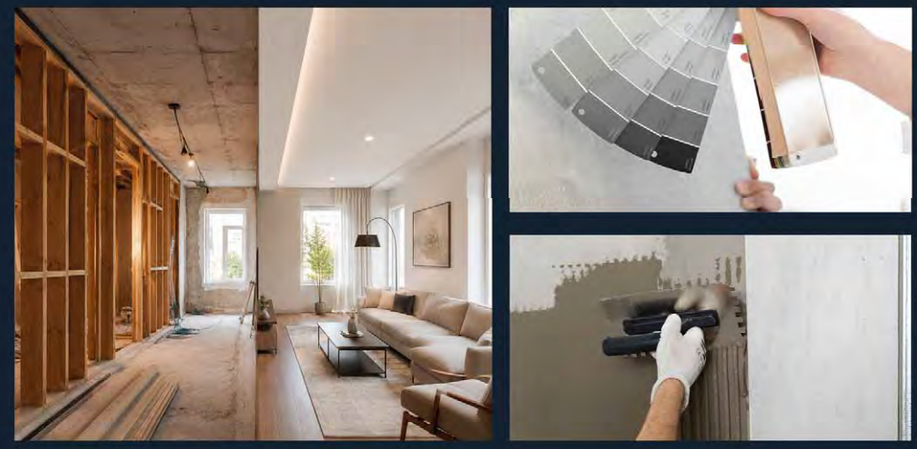

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MAGAZINE AGENCY

WHAT IS X MAGAZINE AGENCY?

X Magazine Agency is much more than just a magazine; we are an innovative marketing agency specialiced 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.

CONTACT US: Telf. 654 609 397 | marbella@xmagazine.es





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
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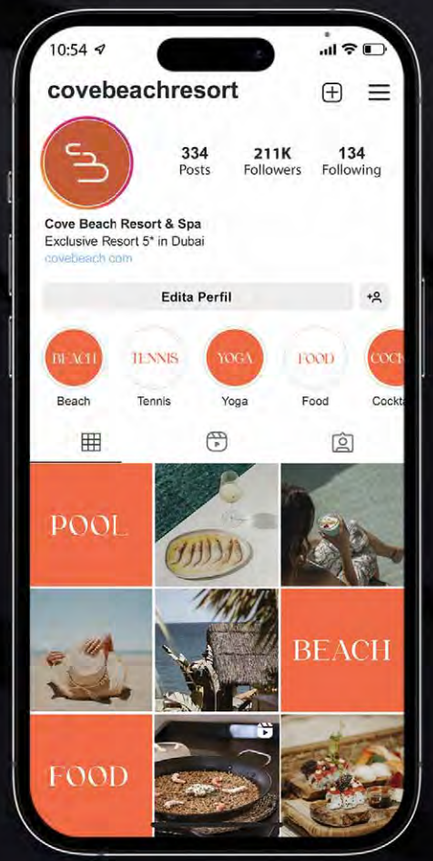

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NIGHT LIFE





ESTHER GUERRERO

CHOREOGRAPHER AND DANCER

Who is Esther Guerrero Villegas?

I'm someone who is passionate about dance, hard-working and deeply committed to everything I do. Dance has been part of my life since I was a child and, over the years, it has become not only my profession, but also my way of expressing myself and connecting with others. I consider myself responsible, persevering and a dreamer, always trying to keep growing both professionally and personally, without ever forgetting the excitement with which it all began.

How did you get started in the world of dance?

My story with dance began when I was eight years old, when I started dancing flamenco. It was my first introduction to this world and, over time, I discovered other styles, including urban dance, which opened up new forms of expression for me. From there, I continued training and exploring different disciplines, broadening my knowledge and my way of understanding dance. What began as a childhood passion has now become my profession and an essential part of who I am.

What can you tell us about your work as a dancer?

My work allows me to experience many different things and to keep learning constantly. I'm part of several dance companies, where I work as a dancer and choreographer, and I also teach urban dance and sexy style at several dance schools in Málaga.

It's a profession that requires a great deal of discipline, preparation and perseverance, although from the outside people sometimes only see the final result on stage. Behind every show are many hours of work, rehearsals and shared effort. One of the things I value most is precisely that connection you create with other people through dance, both with the colleagues I work with and the students I teach. Every project is different and each one offers me something new.

What projects are you currently working on?

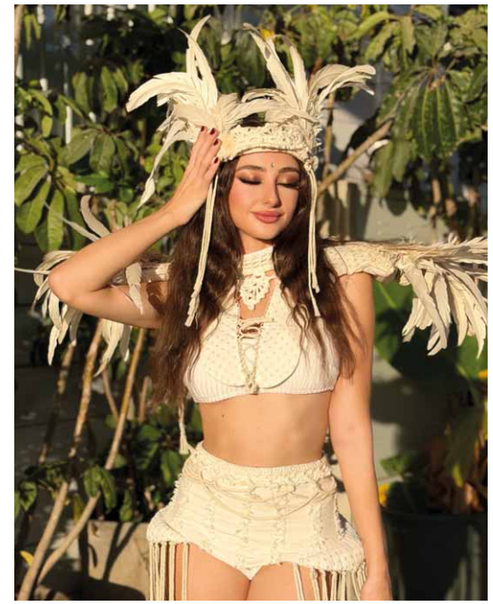
At the moment, I combine my work as a choreographer and dancer in shows for different companies with my work as a dance teacher. I'm still very involved in teaching, because it's also a very rewarding part of my profession, and I continue to work on projects that allow me to grow, learn and explore new artistic possibilities.

I like to keep evolving, continue training and approach every experience with enthusiasm. For me, it's important never to stop learning and to continue building my professional path step by step.

What are you most passionate about in your profession?

My profession is my passion. I love what I do and I feel very fortunate to be able to dedicate myself to something that makes me feel so alive.

What I'm most passionate about is being able to express what I feel through my movements and convey it to the audience without fear of judgement. For me, dancing is a way of communicating emotions that often don't need words. It's about feeling free, connecting with myself and sharing a part of who I am with the people watching me.



It also means a great deal to me to be able to pass that passion on to my students and support them through their own journey. If I can help someone feel more confident, enjoy themselves and discover something new about themselves through dance, I feel that my work has an even more special value.

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

I'm quite organised and responsible when it comes to my routine. I like to keep things in order and make good use of my time because my profession requires a great deal of discipline and planning. However, when I'm not working, I also need to enjoy some peace and quiet and switch off from the daily routine.

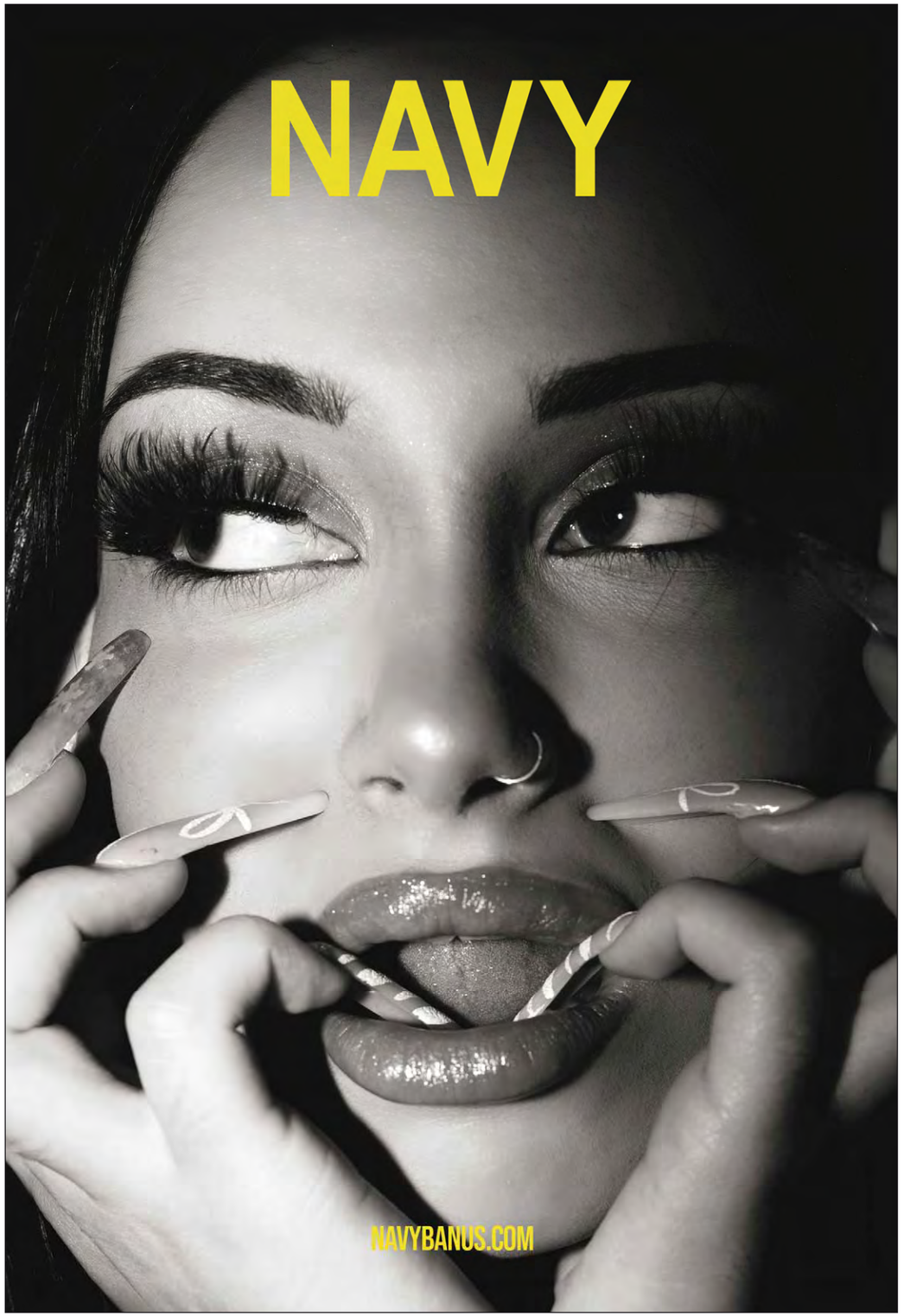
I love spending time with my family and friends, enjoying the little moments and appreciating a sense of calm. I think finding that balance is essential: dedicating yourself to what you love is wonderful, but so is having time for yourself and for the people who are part of your life. Those moments help me recharge my batteries and return to dance with even more enthusiasm.

What do you think of X Magazine Marbella?

For me, being part of X Magazine Marbella is a wonderful opportunity to share my story, my journey and a little of what dance means in my life. I think it's very special to be able to give visibility to my profession and show the public the more personal and human side behind it.

I'm very grateful for this opportunity and for the interest in learning about my journey. I think it's important to have platforms where people with different stories, professions and passions can be given a voice. For me, this interview is also a way of looking back, appreciating everything I've experienced so far and continuing to move forward with the same excitement I had when I started dancing at the age of eight.

Xavi Márquez
CEO X Magazine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AMARIA SIMONE

PROFESSIONAL SINGER

Who is Amaria Simone?
I'm a woman who is passionate about art, music and creativity. I consider myself a very artistic person, but above all, someone who wants to convey emotions, positive energy and love through what I do.

How did you get started in music? Tell us briefly about your journey.
I've been singing practically all my life. I come from a very artistic family and grew up singing gospel with my relatives. Music has always been part of my life and my surroundings. It was during those moments, sharing songs and music with my family, that my love of singing was born. From a young age, I felt that music was much more than a hobby: it was a way of expressing myself and connecting with others.

What can you tell us about your work as a singer?
I currently work as a professional singer on the Costa del Sol and also have my own band, Sound of Soul. I'm also part of The Hardings, where I perform as a trio with my father and brother, offering a repertoire full of soul, Motown and pop. We love creating a special atmosphere at every performance, connecting with the audience and making each show an experience.

For me, every performance has something unique about it. I like paying attention to detail, enjoying being on stage and, above all, conveying that energy that makes people forget about everything else for a moment and simply enjoy the music.

What projects are you currently working on?
Right now, I'm working on my own EP, a kind of mini-album that's almost finished. I'm really excited about this project because it represents a very personal side of me as an artist and allows me to showcase my own musical identity. If everything goes according to plan, it will be released in 2027. I can't wait to share it!

What are you most passionate about in your profession?
What I'm most passionate about is being able to share peace, love and positive energy through my performances. For me, singing isn't simply about going on stage, performing songs and getting paid. It's something I truly love and it's part of who I am.





When I'm in front of an audience, I want people to feel that passion. I love being able to convey emotions, create connections and make someone go home with a smile or a wonderful feeling after watching me perform. That's what truly gives meaning to my profession.

What is a typical day like when you're not working?
When I'm not working, I try to dedicate time to myself and the things that make me feel good. I enjoy working out, cooking healthy food and painting, because I'm a very creative person and art is another of my great passions.

I also dedicate some of my time to inspiring and guiding young women who want to do something with their lives but sometimes don't know where to start. I like supporting them, motivating them and reminding them that they can achieve whatever they set their minds to.

One of my biggest goals is to be an inspiration to other girls, showing them that they can be themselves, pursue their dreams and build their own path without fear.

What do you think of X Magazine?
I love X Magazine! I think it's an incredibly luxurious magazine, with exceptional quality and a very interesting concept. I like the wide variety of content it offers and the way it gives space to different worlds, styles and personalities.

I think it represents that concept of elegance, creativity and diversity very well. It's a pleasure to be part of this platform and to share a little of my story with its readers.

Xavi Márquez
CEO X Magazine


































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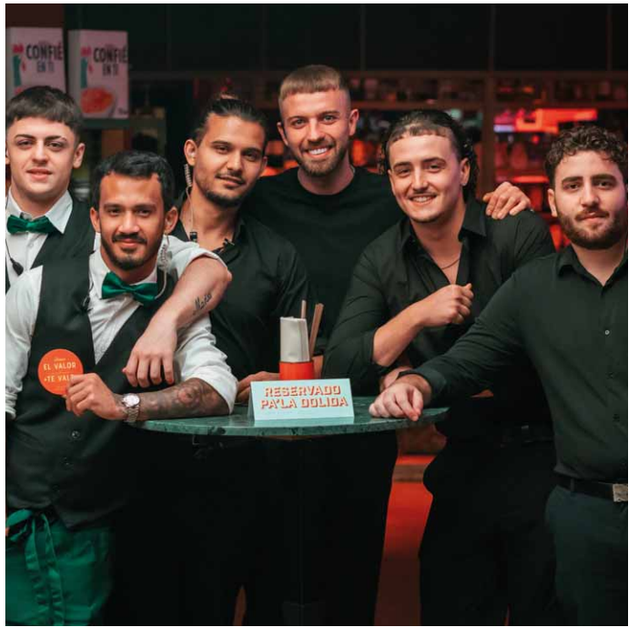

































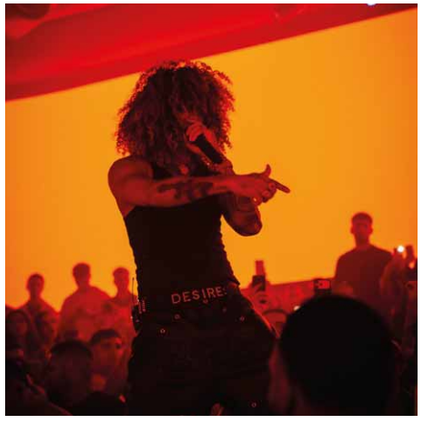











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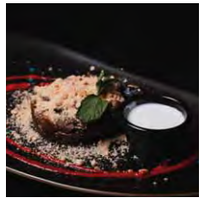

















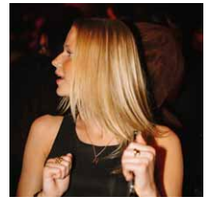
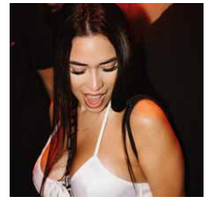



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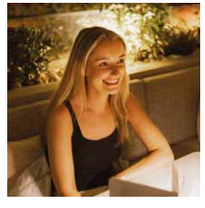




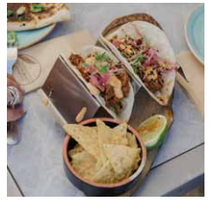


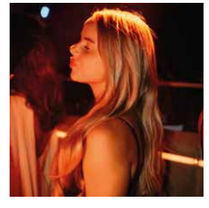


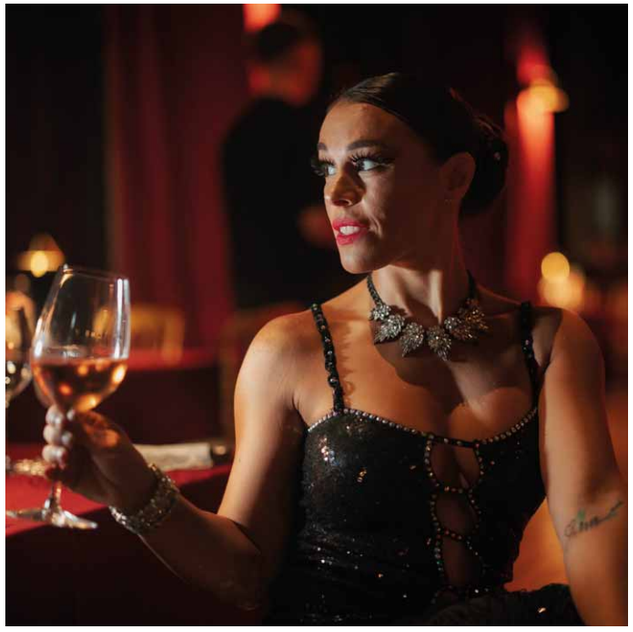


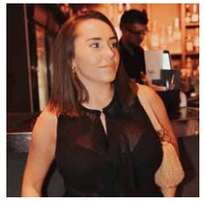

















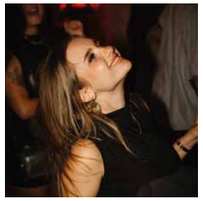






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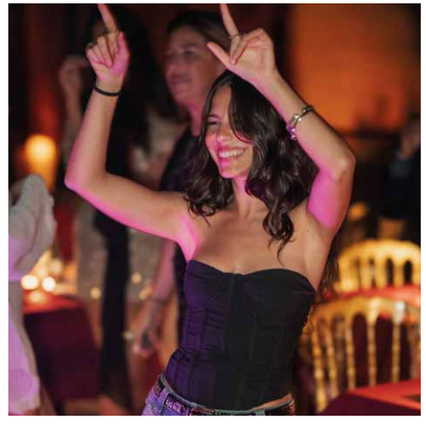





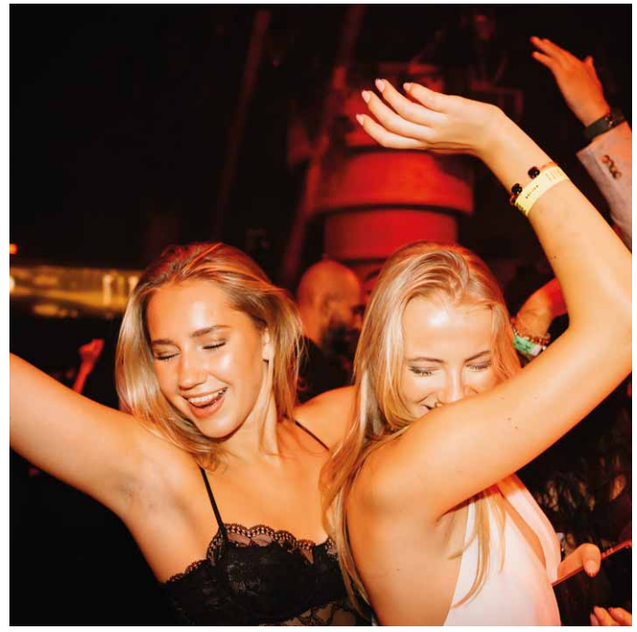


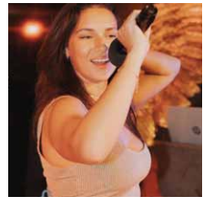




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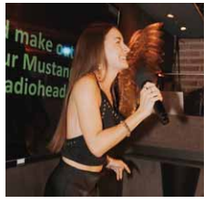
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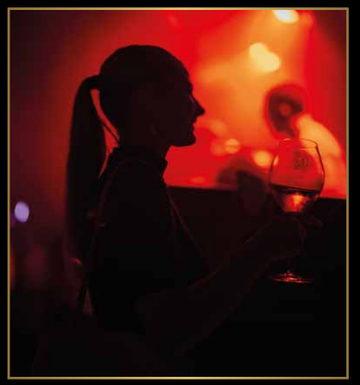
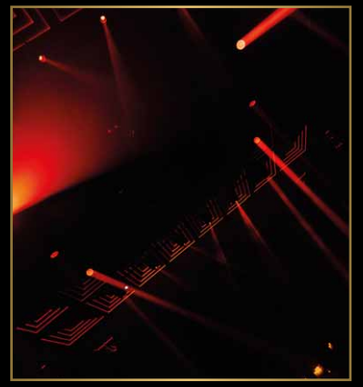

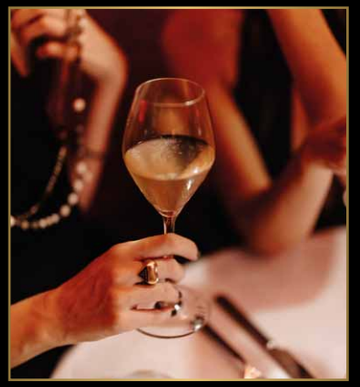

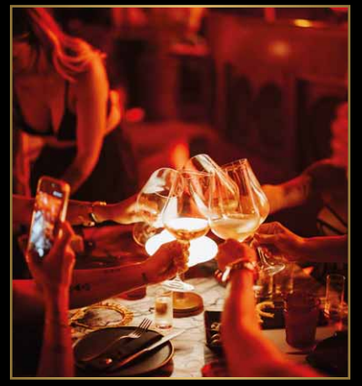
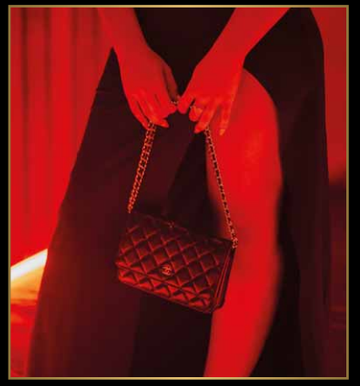
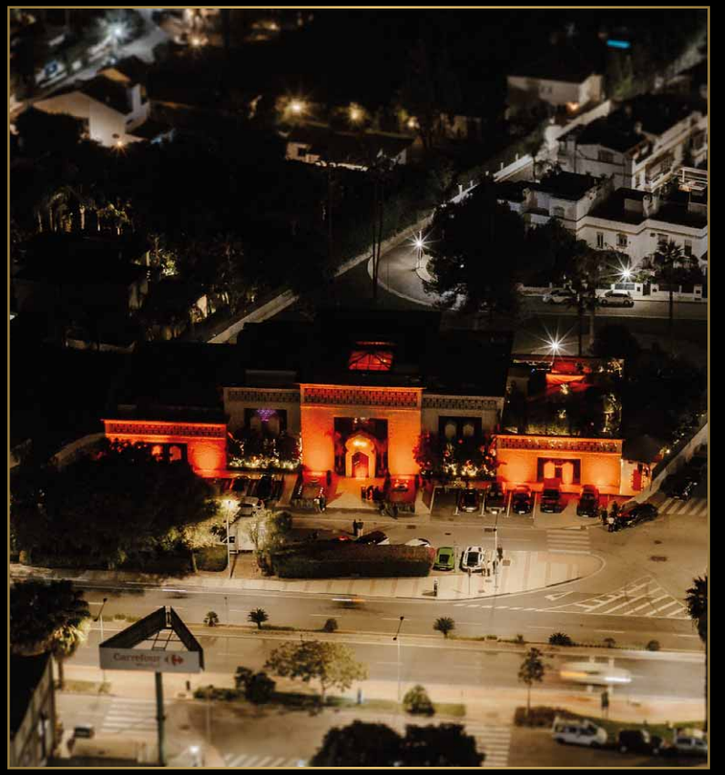
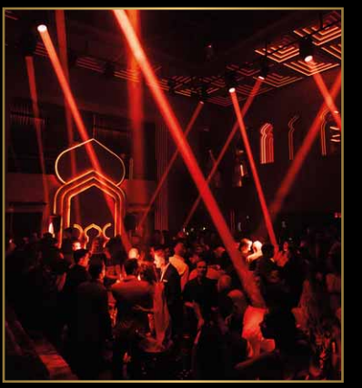
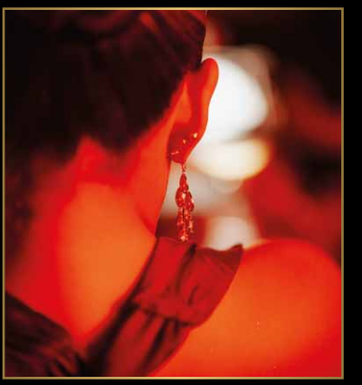
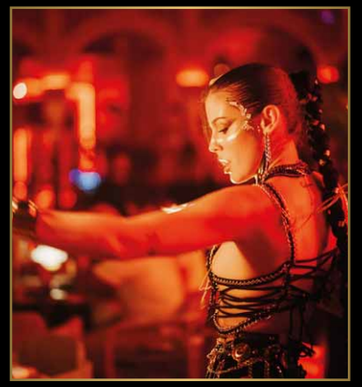

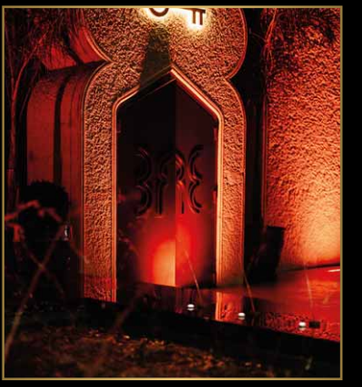
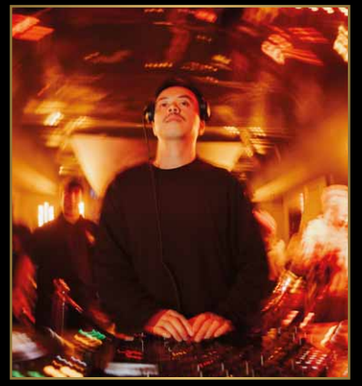
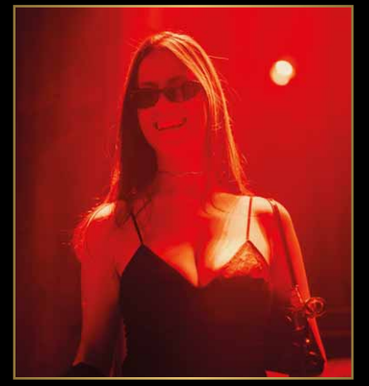
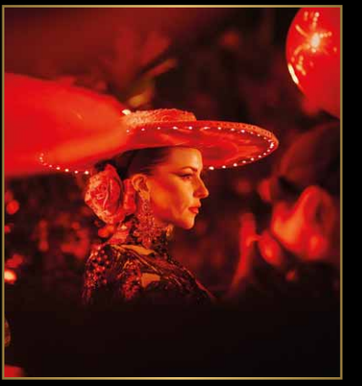





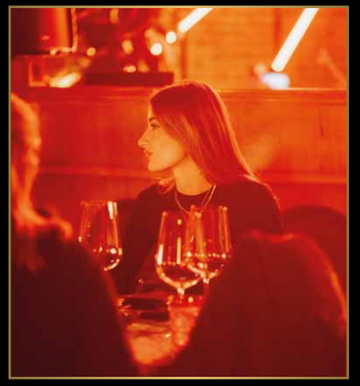

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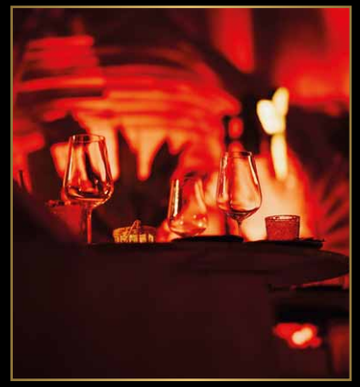

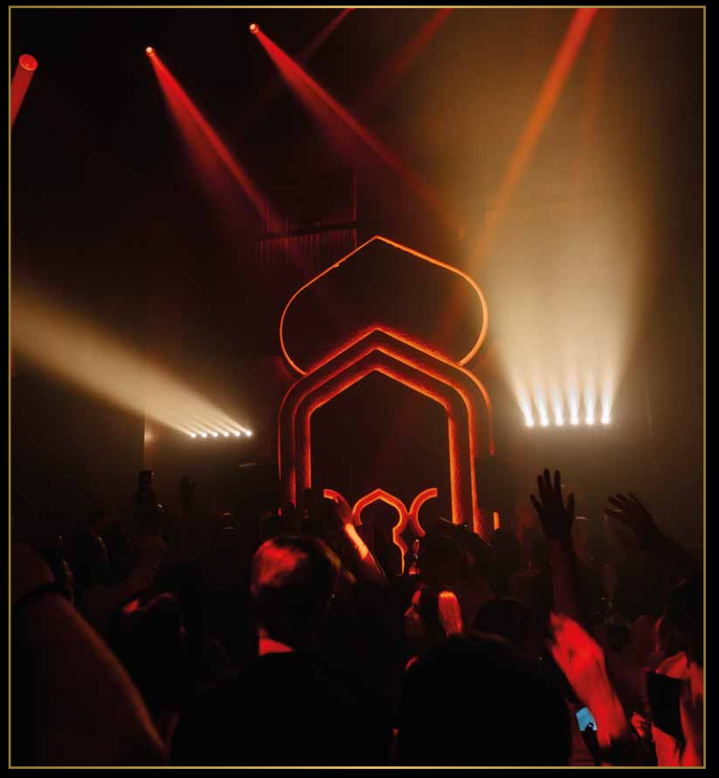
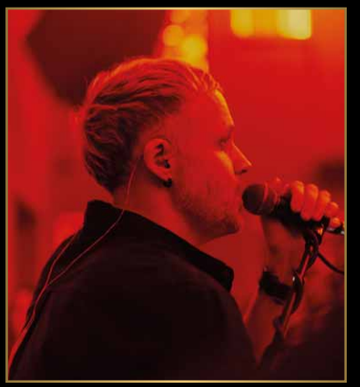


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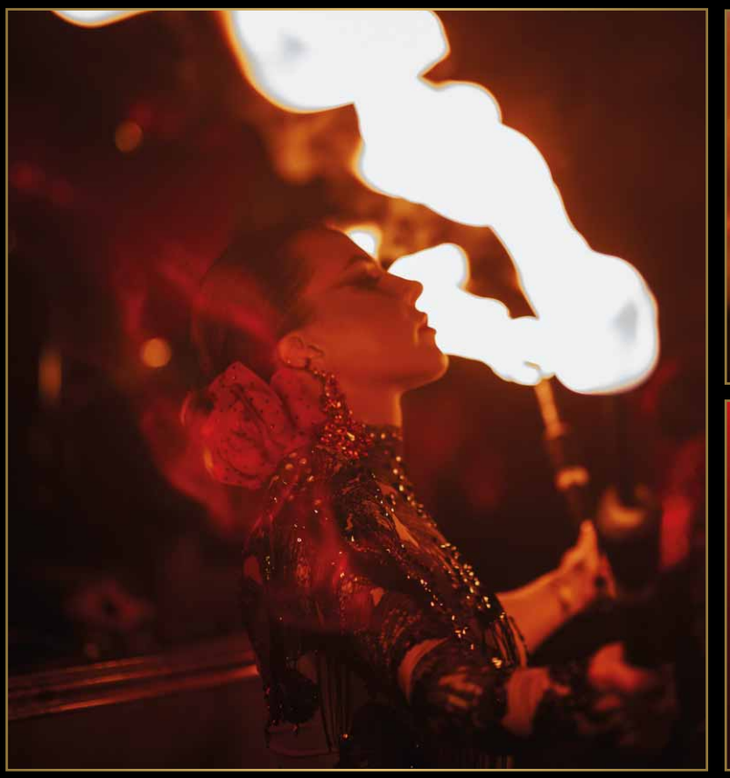






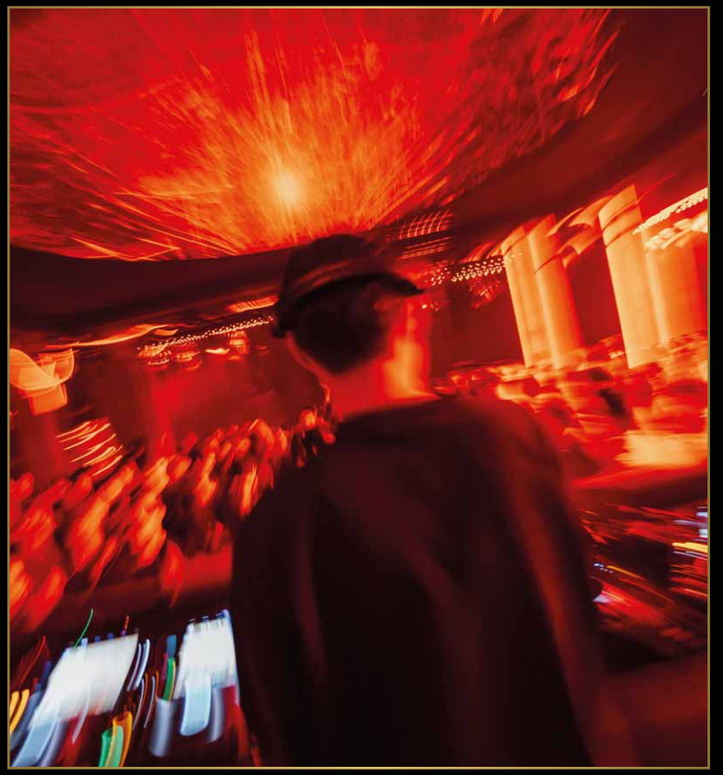
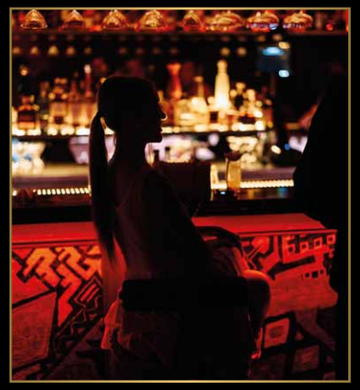
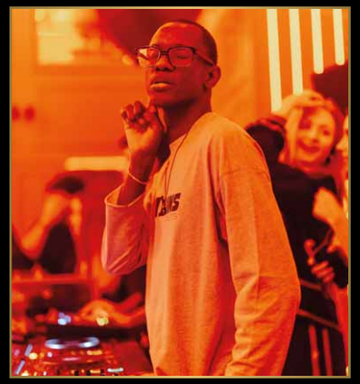
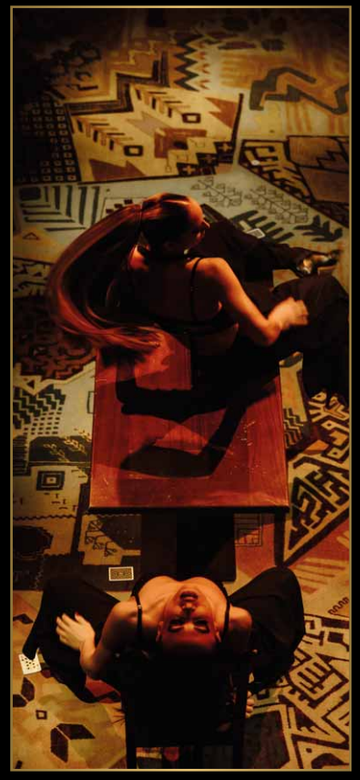


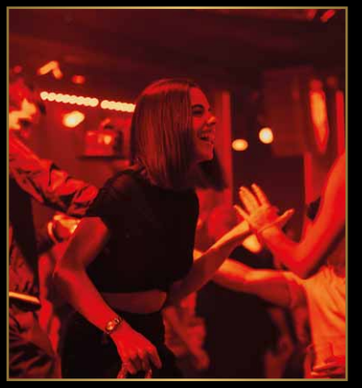

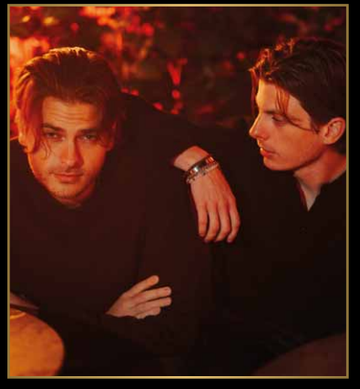





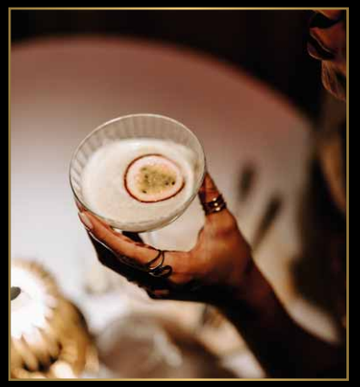

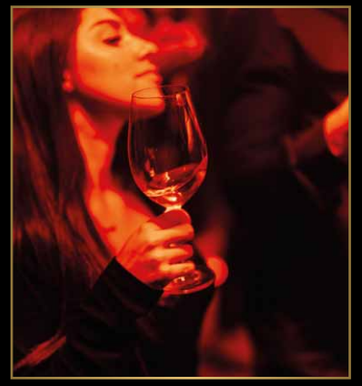
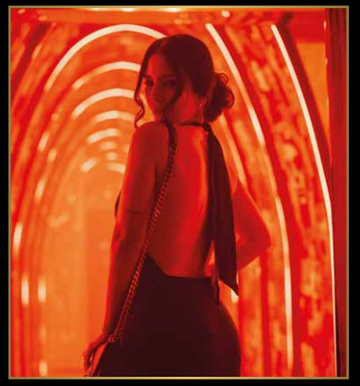

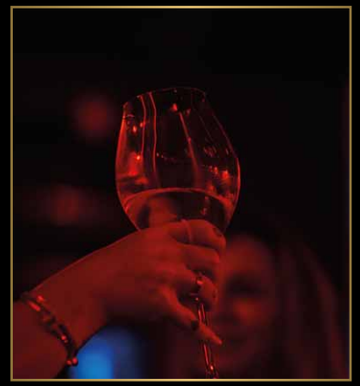
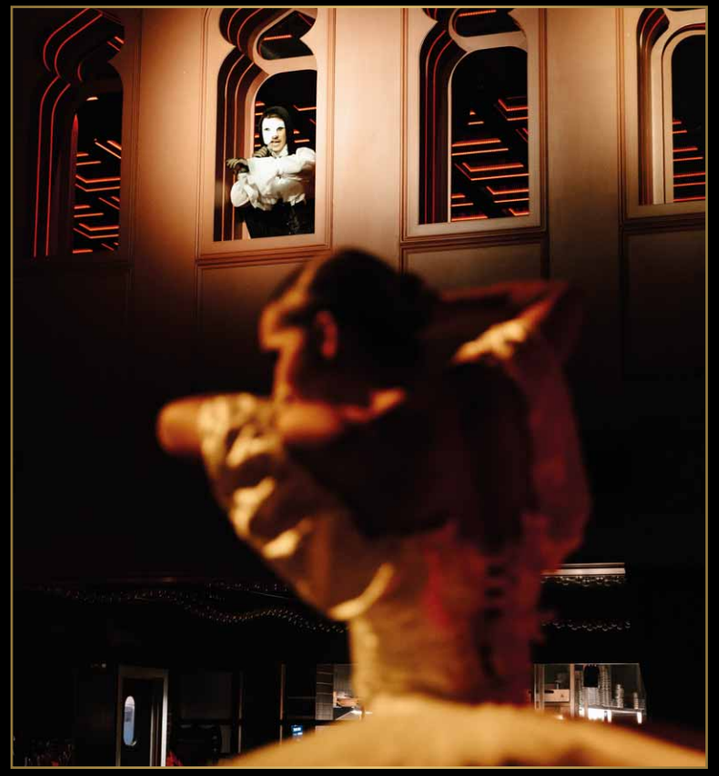


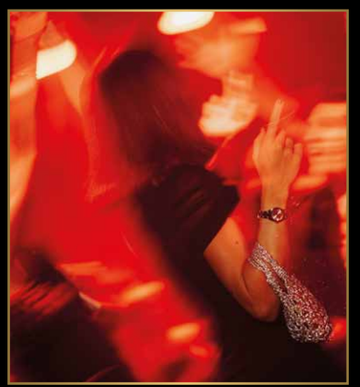
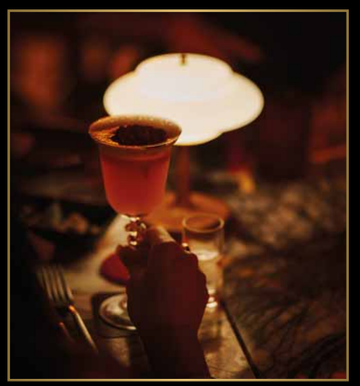

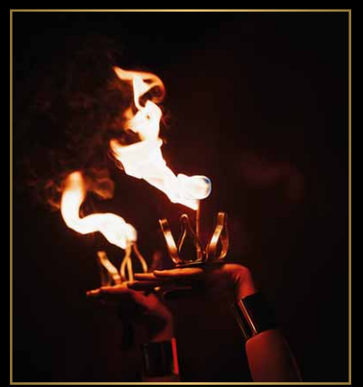
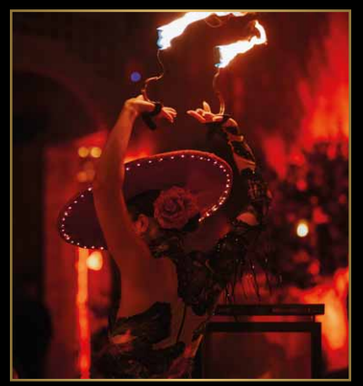
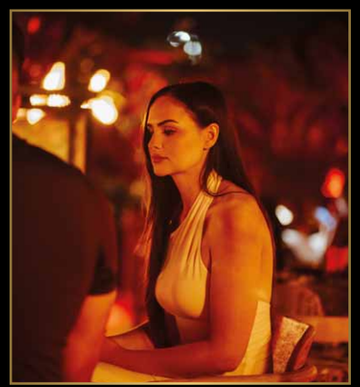
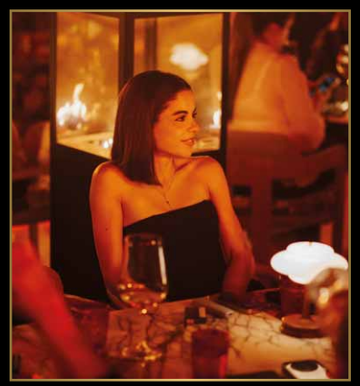

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