

Gresilva
homegrill

GARDEN
GRILL



 **GRESILVA®**
a new grilling
concept







A new way to grill. Charcoal-free.

Since 1984, GRESILVA has been dedicated to delivering a truly distinctive grilling experience.

Our mission is to make quality accessible to those who value a healthy lifestyle, without compromising the texture and authenticity of food.

Moments shared with friends and family are precious. They deserve to be celebrated with meals that are both healthy and satisfying, where grilling takes the spotlight.

Originally developed for professional use, GRESILVA® grills are now widely chosen for home use thanks to their simplicity and consistency.

The charcoal-free system ensures clean grilling, with controlled heat and reduced smoke, preserving the natural character of each ingredient without flavour transfer.

Suitable for both outdoor and indoor use, it integrates effortlessly into everyday life.

For moments that feel good, every day.

 **GRESILVA®**
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GARDEN **GRILL** home.
grill



Gresilva home. grill

The GRESILVA® grill is an essential element in a contemporary kitchen, where functionality and design work in harmony.

Create a kitchen that combines practicality with refined design. Integrate the grill seamlessly into your countertop and enjoy cooking together, in the comfort of your home.

Ready to grill in just 3 minutes, it delivers practical, healthy and flavourful meals.

Its ease of use and simple cleaning allow you to spend more time at the table.

It's the details that make the difference.





*"Our first barbecue on the Ferrari!
Zero smoke! Beautiful!
Gresilva has changed our family's life."*

— P. Real





Mod GHPI F2/750

Dimensions
753 mm (w) x 550 mm (d) x 850 mm (h)

Grilling area
650 mm x 407 mm



Mod GHPI 2/500

Dimensions
500 mm (w) x 768 mm (d) x 850 mm (h)

Grilling area
383 mm x 618 mm



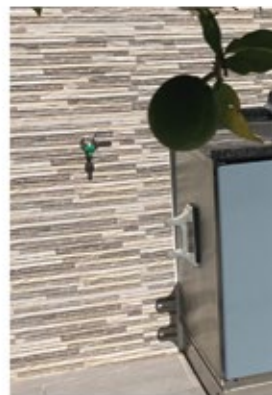
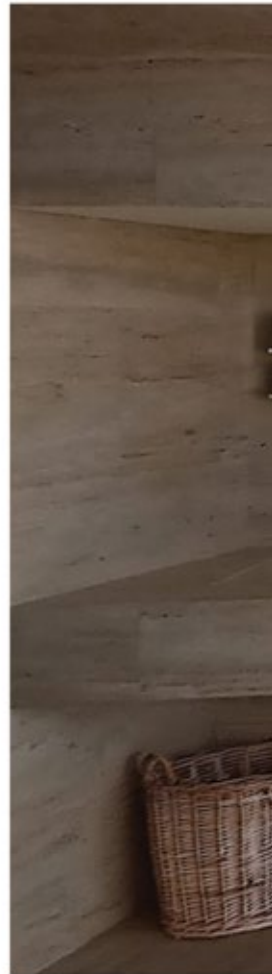
Mod GHPI 7/700

Dimensions
700 mm (w) x 700 mm (d) x 850 mm (h)

Grilling area
523 mm x 537 mm

Customisation

Personalise your grill in your favourite colour and make it as unique as your style.



Designed for those
who love to cook.



Enjoy healthy grilled meals
all year round.

Enhance your kitchen and elevate
your space with GRESILVA® quality.

Make better use of your time
with a solution that combines
efficiency, performance
and simplicity.





"Our feedback is simply fantastic! We are loving it, and the investment is worth every cent."

— C. Oliveira



GARDENGRILL

Grill outdoors with complete freedom and simplicity.

The Garden Grill is designed to adapt to every moment, fitting naturally into any outdoor space.

Its mobility allows you to cook wherever it suits you best, while maintaining full control and consistent results.

The charcoal-free system delivers cleaner grilling, ideal for light and healthy meals, with no mixing of flavours.

Perfect for relaxed moments, both outdoors and at home.

For those who enjoy
cooking outdoors.

GARDENGRILL



Mod GHPI F2/750



Dimensions: 753 mm (w) x 550 mm (d) x 850 mm (h)
Grilling area: 650 mm x 407 mm

Mod GHPI B2/2



Dimensions: 1143 mm (w) x 607 mm (d) x 904 mm (h)
Grilling area: 650 mm x 400 mm

"Ease of use and frequency. I use it, without exaggeration, five to six days a week... the exception is when I don't cook on the grill.

Reliable and minimalist!

For me, less is more... it has three knobs! TOP"

— C. Carvalho

Simple.



Mobile.



Practical.



GARDENGRILL

Mod GHPI B2/5



Dimensions: 1042 mm (w) x 807 mm (d) x 1180 mm (h)
Grilling area: 378 mm x 618 mm

Mod GHPI B2/6



Dimensions: 1300 mm (w) x 807 mm (d) x 1180 mm (h)
Grilling area: 622 mm x 737 mm

Moments of balance

Ready to grill in just three minutes.

A healthy, 100% natural system.

It operates with clean, controlled heat,
preserving the authentic flavour of food.

Its mobility and ease of use make it ideal
for outdoor cooking.

Be the chef in your own home,
with consistency and precision.

A practical and refined way to grill,
combining comfort and quality.

...a true harmony of flavours!



Recipes made to your taste...

Grilled Tuna with Black-Eyed Pea Mash (by Chef. Cordeiro)

Ingredients

- Tuna steaks
- Coarse salt
- Olive oil
- Thyme
- Onion
- Garlic
- White wine
- Cooked black-eyed peas
- Red and green peppers
- Chopped parsley
- Coriander
- Tomato juice

Preparation

Heat a pan with a drizzle of olive oil.
Add the chopped onion and peppers and sauté until soft.
Add the garlic and pour in the white wine. Let it cook for a few minutes until the alcohol evaporates.
Add the black-eyed peas and mix well.
Stir in the parsley and coriander to taste, along with a spoonful of tomato juice.
Allow the mixture to develop colour and lightly mash it with a fork.

Cooking

Cut the tuna into 3 cm thick steaks. Season with coarse salt and olive oil.
Grill on the GRESILVA®, turning only when the fish naturally releases from the grill.

Finishing

Serve with the black-eyed pea mash and finish with a drizzle of olive oil.

Simple, fresh and full of flavour.



Video

Red Mullet in Salt Crust

(by Chef. Luís Barradas)

Ingredients

- Red mullet (scaled)
- Red onion
- Tomato
- Basil
- Swiss chard
- Olive oil
- Sea salt
- Balsamic vinegar

Preparation

Clean the red mullet by removing the gills and innards, keeping the liver. Without removing the scales, lightly brush the fish with olive oil and cover the skin with sea salt. Cut the red onion and tomato into quarters.

Cooking

Place the fish on the GRESILVA® and grill until a crust forms. Remove from the grill. Brush the grill with olive oil and grill the tomato and onion until caramelised, about 3 minutes on each side.

Finishing

Combine the tomato, onion, basil and Swiss chard. Season with olive oil, balsamic vinegar and salt. Serve with the red mullet.

The taste of the sea at its best.



Video



Recipes made to your taste...

Classic Burger

(by Chef. Miguel Meneses)

Ingredients

- Brioche burger bun
- Lettuce heart
- Tomato
- Beef burger (160-180 g)
- Cornichons and their brine
- 1 tbsp ketchup
- 4 tbsp mayonnaise
- 1 tbsp mustard
- Red onion
- Smoked pork jowl or bacon
- Salt and olive oil
- 1 tsp smoked paprika
- 2 slices cheddar cheese

Preparation

Cut the cornichons into small cubes and reserve the brine.
Mix with paprika, mayonnaise, mustard and ketchup.
Add some of the brine and mix well. Chill until ready to use.
Wash the lettuce leaves, slice the tomato and finely slice the red onion.

Cooking

Toast the bun with a drizzle of olive oil.
Season the burger with salt and olive oil.
Grill on the GRESILVA® for about 3 minutes on each side,
adjusting to your preferred doneness.
Grill the smoked pork jowl (or bacon) until crispy.
Place the cheese on the burger and cover briefly to melt.

Finishing

Spread the sauce on the bun, add lettuce and tomato.
Place the burger, then the pork jowl, and finish with red onion.
Serve immediately.

A classic that never fails.



Video

Duck Magret Salad with Shallot Vinaigrette

(by Chef. Dina Oliveira)

Ingredients

- 400 g duck breast (magret)
- Pepper
- Red onion
- Tomato
- Fresh and dried thyme
- Orange
- 100 ml honey
- 5 g pink peppercorns
- 12 g fleur de sel
- 40 g shallots
- 10 cl red wine vinegar
- 300 g mixed salad leaves

Preparation

Wash and cut the vegetables into roughly 2 cm pieces. Finely chop the shallots. Using a hand blender, mix with honey, orange juice, pink peppercorns and vinegar until a balanced vinaigrette is achieved.

Cooking

Grill the vegetables on the GRESILVA® until lightly charred. Sear the duck magret on the GRESILVA®, slice and season with fleur de sel.

Finishing

Arrange the salad, vegetables and sliced duck. Drizzle with the vinaigrette.

Rich, balanced and surprising.



Video

Recipes made to your taste...

Grilled Taleggio

(by Chef. Cordeiro)

Ingredients

- Taleggio cheese
- Iceberg lettuce
- Tomato
- Swiss chard
- Olive oil
- Red wine vinegar
- Sea salt
- Lemon and wasabi mayonnaise (optional)
- Mint

Preparation

Cut the iceberg lettuce into strips and the tomato into pieces.

Cooking

Place the Taleggio on the GRESILIA® and grill until it begins to melt and releases from the grill.

Finishing

Arrange the lettuce, tomato and Swiss chard on a serving dish. Place the grilled Taleggio on top. Season with olive oil, vinegar and sea salt. Optionally, add lemon and wasabi mayonnaise and finish with fresh mint.

Italian inspiration with refined simplicity.



Video





Your *well-being* comes first

Take care of your health and your family
by choosing a more sustainable way to cook.

The right
choice
is here!



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