



FORT
♦ O ♦
LANA

THE INSPIRATION

A combination of the words 'Fort' and 'Lana', the Fort O Lana restaurant takes its name from the Paphos Medieval castle, echoing its architecture, shapes, and light to create the Hotel's own citadel.

MadeForTwo
HALF BOARD
PREMIUM

HALF BOARD PREMIUM INCLUSIONS

The Half Board Premium inclusions add a pinch of delicious togetherness to your meal.

Aperitif upon arrival

Soft beverages & water

Two local beers per person or a bottle of wine for two from the Half Board Premium list

Coffee and Tea

Digestif

CONCEPT

Influenced by Greek culture, Cypriot cuisine is based on a deep-rooted Mediterranean tradition which emphasises fresh local ingredients. The dinner starts with a traditional mezze, or appetizers, followed by, main course and ending with the desserts. Our ingredients are sourced from the local villages, providing a unique, authentic Cypriot experience.

Kali Orexi!

MENU

APPETIZERS

€45

Homemade Traditional Bread (1,12)

Triara and Paphitiki Pitta
Tahini with 'Epsima', herbed Olive Oil

Cyprus Village Salad (1,7,12,13,14)

Crispy local greens, tomatoes, cucumbers, pickled red onions,
capers leaves, black olive dust, olive oil powder, feta mousse

White Tarama (1,7,8)

Cod fish roe spread with squid ink and parsley oil

Kopanisti (7)

Feta, red peppers

Talatouri (14)

Cypriot Tzatziki with crispy mint powder dust

Halloumi with Trahanas (1,7)

Boiled Halloumi with sour milk wheat soup

Baked Sausages (1)

served with parsley & Pourgouri salad

Kolokithakia (4)

Zucchini with Poached egg

MAIN COURSES

Sea Bass, Cuttle Fish and Octopus (5,8)

Served with fresh black eyed beans and chards

Beef Stifado (14)

Slow cooked beef with caramelized onions.
Served with antinaktes potatoes

Pork 'Afelia' (14)

Pork cooked in red wine and Coriander.
Served with kolokasi textures and cauliflower

Ttavas Lefkaritikos (2)

Rice stew with cumin and vegetables served
with marinated lamb chops

DESSERTS

Anari Cheesecake (1,7,13,14)

Served with Orange cremaux

Baked Siamisi (1,7)



Above price is inclusive of all taxes and service charge
Numbers represent allergen information. For explanation
please refer to the last page

HALF BOARD PREMIUM WINE INCLUSIONS

WHITE WINE

	by Bottle 75cl	by Glass 15cl
Xynisteri Tsangarides <i>Cyprus, Paphos</i> <i>Dry, perfect with Greek salad</i>	€25	€5
Xynisteri, Keo <i>Cyprus, Limassol</i> <i>Dry, light and great with seafood</i>	€25	
House Wine White <i>(Kindly ask us for available choices)</i>	€25	
Chenin Blanc, Cape Dream <i>South Africa, Stellenbosch</i> <i>Dry with aromas of guava</i>	€25	
Xynisteri, Persefoni <i>Cyprus, Paphos</i> <i>Dry and fruity wine</i>	€30	€6
Vina Esmeralda, Torres <i>Spain, Catalunya</i> <i>Dry and Flora</i>	€30	€6
Pinot Grigio, Le Rime, Castello Banfi <i>Italy, Tuscany</i> <i>Dry, light and fruity</i>	€30	€6
Petritis Dry, Novel <i>Cyprus, Limassol, Kyperounda</i> <i>Citrus fruits, gooseberries</i>	€30	€6

ROSÉ WINE

	by Bottle 75cl	by Glass 15cl
Coeur de Lion <i>Cyprus</i> <i>Dry and fruity</i>	€25	€5
House Wine White <i>(Kindly ask us for available choices)</i>	€20	
Valentina, Fikardos <i>Cyprus</i> <i>Semi Sweet, Aromas of wild berries</i>	€30	€6

RED WINE

	by Bottle 75cl	by Glass 15cl
Saint Fotios, Kolios <i>Cyprus</i> <i>Dry, medium bodied and fruity</i>	€25	€5
House Wine White <i>(Kindly ask us for available choices)</i>	€20	
Pinotage, Cape Dream <i>South Africa, Stellenbosch</i> <i>Dry and medium bodied perfect match for lamb</i>	€25	
Valpolicella, Bolla <i>Italy, Veneto</i> <i>Dry and fruity</i>	€25	
Agios Efraim, Tsangarides <i>Cyprus, Paphos</i> <i>Dry with aromas of chocolate</i>	€30	€6
Merlot, Maratheftico, Sterna <i>Cyprus, Paphos</i> <i>Dry, medium bodied</i>	€30	
Pinot Noir, Sileni <i>New Zealand</i> <i>Dry, light and aromas of cherries</i>	€30	

DESSERT WINE

	by Bottle 75cl	by Glass 15cl
Commandaria, Agios Constantinos <i>Cyprus</i> <i>Dry, traditional fortified</i>	€25	€5

SOFTAILS 18cl

	by Bottle 75cl	by Glass 15cl
Detox Lemonade <i>Green tea, fresh ginger, mint, lemon, honey</i>		€8
Spice It Up <i>Strawberry, chili, basil, top up with tonic</i>		€8



WINE

WINE BY GLASS 15cl

CHAMPAGNE & SPARKLING WINE

- Champagne Laurent-Perrier Brut NV** €14
France, Reims
Crispy with notes of brioche and green apples
- Taittinger Rosé NV** €19
France, Reims
Fruity with notes of strawberry and raspberry
- Prosecco Zardetto DOCG NV** €9
Italy, Veneto
Floral on the nose and light on the palate

WHITE WINE

- Xynisteri, Persefoni** €6
Cyprus, Paphos
Dry and fruity wine
- Sauvignon Blanc, Bishops Leap** €9
New Zealand, Marlborough
Dry with aromas of passion fruit and guava
- Chablis, Jean Marc Brocard** €10
France, Chablis
Dry and mineral

ROSÉ WINE

- Valentina Fikardos** €6
Cyprus
Semi Sweet, Aromas of wild berries
- Château Sainte Marguerite Rosé** €10
France, Provence
Light with aromas of crushed berries

RED WINE

- Agios Efraim, Tsangarides** €6
Cyprus, Paphos
Dry with aromas of chocolate
- Rioja Faustino** €9
Spain, Rioja
Aromas of blackberries, great with grilled meat
- Pinot Noir, Matua** €10
New Zealand, Marlborough
Light and fruity with aromas of cherries

DESSERT WINE 10cl

- Porto Ramos Pinto LBV** €11
Portugal, Douro



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substitute will be recommended

WINE BY BOTTLE 75cl

VINTAGE CHAMPAGNE BRUT

		Half Board Premium upgrade
Laurent-Perrier, Brut NV <i>France, Reims</i>	€70	€45
Louis Roederer, Brut NV <i>France, Reims</i>	€110	€85
Billecart Salmon, Brut Réserve NV <i>France, Reims</i>	€120	€95
Ruinart, Blanc de Blanc <i>France, Reims</i>	€160	€135
Dom Pérignon <i>France, Epernay</i>	€300	€275
Taittinger, Comtes de Champagne, BDB <i>France, Mareuil-Sur-Ay</i>	€320	€295
Cristal, Louis Roederer, Brut <i>France, Epernay</i>	€350	€325
Krug, Grande Cuvée NV <i>France, Ay</i>	€400	€325

CHAMPAGNE ROSÉ

		Half Board Premium upgrade
Taittinger NV <i>France, Reims</i>	€95	€70
Billecart Salmon NV <i>France, Mareuil-Sur-Ay</i>	€150	€125
Laurent-Perrier NV <i>France, Reims</i>	€180	€155
Cuvée Elisabeth, Billecart Salmon <i>France, Mareuil-Sur-Ay</i>	€370	€345

SPARKLING WINE

		Half Board Premium upgrade
Prosecco, Zardetto, DOCG NV <i>Italy, Veneto</i>	€45	€20
Riesling Sekt, Balthasar Röss NV <i>Germany, Rheingau</i>	€55	€30



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WINE BY BOTTLE 75cl

WHITE WINE

		Half Board Premium upgrade
Semillon, Sterna <i>Cyprus, Paphos</i> <i>Dry, with oily texture</i>	€45	€20
Sauvignon Blanc, Bishops Leap <i>New Zealand, Marlborough</i> <i>Dry, light and fruity wine</i>	€45	€20
Riesling Dry, Von Unserm, Balthasar Ress <i>Germany Rheingau</i> <i>Dry and refreshing</i>	€45	€20
Chablis, Jean Marc Brocard <i>France, Chablis</i> <i>Dry and mineral</i>	€50	€25
Petit Chablis, Chablisienne <i>France, Burgundy</i> <i>Dry and smoky</i>	€50	€25
Gavi di Gavi, Marchesi di Barolo <i>Italy, Piedmont - Wine Style Awards 2017</i> <i>Dry, intense and fruity</i>	€50	€25
Sauvignon Blanc, Reyneke <i>South Africa, Stellenbosch</i> <i>Biodynamic, fruity with aromas of gooseberry</i>	€50	€25
Lugana, Ca' dei Frati <i>Italy, Lombardy</i> <i>Slightly off-dry, light and refreshing</i>	€50	€25
Xynisteri Alates, Vlassides <i>Cyprus, Limassol</i> <i>Old wines Xynisteri, creamy on the palate</i>	€50	€25
Riesling Spatlese, Balthasar Ress <i>Germany, Rheingau, Halgarten</i> <i>OffDry, late harvest, mineral</i>	€50	€25
La Petit Lune, Domaine de Chevalier <i>France, Bordeaux</i> <i>Dry, perfect with fish</i>	€55	€30
Grüner Veltliner, Federspeil, Knoll <i>Austria, Wachau</i> <i>Fruity with aromas of apples</i>	€55	€30
Chardonnay, Coppola, Diamond Collection <i>USA, Napa</i> <i>Notes of apricot and mango</i>	€55	€30
Sauvignon Blanc, Montes <i>Chile</i> <i>Off-dry with hints of lemon</i>	€40	€15
Viognier, LE, Argyrides <i>Cyprus, Paphos</i> <i>Ripe Peachy and Oily texture</i>	€55	€30
Pouilly-Fuissé, Bouchard Père & Fils <i>France, Burgundy</i> <i>Dry, sharp, perfect with seafood</i>	€55	€30
Gewurztraminer, Hugel <i>France, Alsace</i> <i>Dry, light and fruity</i>	€55	€30
Riesling, Hundsleiten, Roman Pfaffl <i>Austria</i> <i>Fruity with aromas of green apples</i>	€65	€40
Sancerre, Vacheron <i>France, Loire</i>	€80	€55
Château Carbonnieux Grand Cru Classé <i>France, Bordeaux</i>	€90	€65
Chablis Grand Cru, Les Clos, <i>Domaine Christian Moreau</i> <i>France, Burgundy</i>	€120	€95
Chassagne-Montrachet Morgeot 1er Cru, <i>Maison Louis Latour 2016</i> <i>France, Burgundy</i>	€150	€125
Bâtard-Montrachet, Grand Cru, <i>Maison Louis Latour 2007</i> <i>France, Burgundy</i>	€390	€365

ROSÉ WINE

		Half Board Premium upgrade
Hoof and Lur, Troupis <i>Greece, Mantinia</i>	€45	€20
Château Sainte Marguerite Rosé <i>France, Provence</i> <i>Dry, light and fruity</i>	€50	€25
Château de Saint-Martin, Cru Classé 2017 <i>France, Provence</i>	€50	€25
Château Saint Valentine <i>France, Provence</i>	€50	€25



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WINE BY BOTTLE 75cl

RED WINE

		Half Board Premium upgrade
Cabernet Sauvignon, Montes <i>Chile</i> <i>Dry, full bodied and powerfull</i>	€45	€20
Rioja, Faustino <i>Spain, Rioja</i> <i>Dry, with aromas of blackberry</i>	€45	€20
Valpolicella, Bertani <i>Italy, Verona</i> <i>Dry, medium bodied and fruity</i>	€50	€25
Côtes du Rhône, Château de Saint Cosme <i>France, Rhône</i> <i>Dry with aromas of pepper</i>	€50	€25
Duas Quintas, Ramos Pinto <i>Italy, Chianti</i> <i>Dry, light with aromas of cherries</i>	€50	€25
Malbec, Trapiche <i>Argentina, Mendoza</i> <i>Herbal notes with a soft finish</i>	€50	€25
Pinot Noir, Matua <i>New Zealand, Marlborough</i> <i>Light and fruity</i>	€50	€25
Carmenere, Errazuriz, Max Reserva <i>Chile, Aconcagua</i> <i>Organic with herbal notes</i>	€50	€25
Chianti Classico, Castello di Ama <i>Italy, Tuscany</i> <i>Dry, rich with cherry finish</i>	€50	€25
Cabernet Sauvignon, Coppola, <i>Diamond Collection 2015</i> <i>USA, Napa</i> <i>Dry, fruity with minty aromas</i>	€60	€35
Embrux de Vall-Llach <i>Spain, Priorat</i> <i>Dry, aromas of liquorice</i>	€65	€40
Amarone della Valpolicella, Astoria <i>Italy, Verona</i> <i>Dry, full-bodied, complex</i>	€65	€40
The Chocolate Block, Boekenhoutskloof <i>South Africa, Paarl</i> <i>Dry, aromas of coffee and chocolate</i>	€80	€55
Villa Antinori <i>Italy, Tuscany</i>	€55	€30
Promis, Gaja <i>Italy, Tuscany</i>	€70	€45
Château Tour de Pez <i>France, St. Estèphe</i>	€85	€60
Brunello di Montalcino, Il Poggione <i>Italy, Tuscany</i>	€110	€85
Châteauneuf-du-Pape, Barville Brotte <i>France, Rhône</i>	€120	€95
Vosne-Romanée <i>France, Burgundy</i>	€120	€95
Château Lagrange <i>France, St. Julien</i>	€160	€135
Domaine de Chevalier <i>France, Pessac Leognan</i>	€200	€175
Charmes-Chambertin Grand Cru, Louis Latour <i>France, Burgundy</i>	€390	€365
Sassicaia <i>Italy, Bolgheri</i>	€450	€425
Opus One 2012 <i>USA, Napa Valley</i>	€740	€715
Vintage Red Wine <i>(Ask your waiter for Available choices)</i>		According to quality

DESSERT WINE

		Half Board Premium upgrade
Moscato, Petalos, Bottega <i>Italy, Asti</i>	€40	€15
St. John Commandaria 50cl <i>Cyprus</i>	€45	€20
Choya, Plum Wine <i>Japan</i>	€60	€35
Porto Ramos Pinto, LBV <i>Portugal, Douro</i>	€80	€55
Vintage Dessert Wine <i>(Ask your waiter for available choices)</i>		According to quality



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BEVERAGE

BEVERAGE

BOTTLED BEER & CIDER 33cl

Keo	€4
Non- Alcoholic Beer	€5
Heineken	€5
Corona	€6
Kopparberg Strawberry & Lime Cider	€7

SPIRITS 4cl

GIN

Gordon's	€5.5
Gin Mare	€9.5

VODKA

Beluga Noble	€7.5
Belvedere	€7.5

WHISKY

Johnnie Walker Black	€7.5
Chivas Regal 18 y.o.	€12
Macallan Fine Oak 12 y.o.	€12

RUM

Havana Club 3 y.o.	€5.5
Havana Club 7 y.o. Cuba	€7.5

TEQUILA

Jose Cuervo Gold	€5.5
Patrón Silver	€7.5

BRANDY

Remy Martin VSOP	€9.5
Hennessy XO	€25



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BEVERAGE

REFRESHMENTS 25cl

Coca-Cola	€3
Coca-Cola Light	€3
Coca-Cola Zero	€3
Fanta Orange	€3
Ginger Ale Schweppes	€3
Tonic Schweppes	€3
Soda Schweppes	€3
Sprite	€3
Sprite Zero	€3
Cranberry Juice	€4
Orange Juice	€4
Pineapple Juice	€4
Fever Tree Light Tonic	€4
Perrier sparkling water 33cl	€4
Ydor Sourotis still water 1L	€3
Evian still water 75cl	€6.5
S. Pellegrino sparkling water 75cl	€6

SOFTAILS 18cl

Detox Lemonade	€8
<i>Green tea, fresh ginger, mint, lemon, honey</i>	
Spice It Up	€8
<i>Strawberry, chili, basil, top up with tonic</i>	

TEA

Althaus English Superior	€5
Althaus Earl Grey Classic	€5
Althaus Darjeeling Castleton	€5
Althaus Jasmine Deluxe	€5
Althaus Fancy Chamomile	€5
Althaus Fruit Berry	€5
Althaus Lemon Mint	€5

COFFEE

also available with soya, coconut and almond milk

Filter coffee	€5
Americano	€5
Double Espresso	€5
Ice Coffee Frappé	€4
Cyprus Coffee	€4
Espresso	€3



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ALLERGENS

- | | |
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| 1 Cereals
<i>Wheat, Rye, Barley, Oats</i> | 9 Mustard |
| 2 Celery | 10 Nuts
<i>Almonds, Hazelnuts, Walnuts,
Cashews, Pecan nuts, Brazil nuts,
Pistachio nuts, Macadamia
or Queensland nut</i> |
| 3 Crustaceans | 11 Peanuts |
| 4 Egg | 12 Sesame Seeds |
| 5 Fish | 13 Soya |
| 6 Lupin | 14 Sulphur Dioxide |
| 7 Milk | |
| 8 Molluscs | |