



FORT  
◆ O ◆  
LANA

## THE INSPIRATION

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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

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**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

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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

€50

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### Homemade Traditional Bread (1,12)

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

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### 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

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### 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

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### 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
<b>Xynisteri Tsangarides</b> <i>Cyprus, Paphos</i> <i>Dry, perfect with Greek salad</i>	€30	€6
<b>Xynisteri, Keo</b> <i>Cyprus, Limassol</i> <i>Dry, light and great with seafood</i>	€30	
<b>House Wine White</b> <i>(Kindly ask us for available choices)</i>	€25	
<b>Chenin Blanc, Cape Dream</b> <i>South Africa, Stellenbosch</i> <i>Dry with aromas of guava</i>	€30	
<b>Xynisteri, Persefoni</b> <i>Cyprus, Paphos</i> <i>Dry and fruity wine</i>	€35	€7
<b>Vina Esmeralda, Torres</b> <i>Spain, Catalunya</i> <i>Dry and Flora</i>	€35	€7
<b>Pinot Grigio, Le Rime, Castello Banfi</b> <i>Italy, Tuscany</i> <i>Dry, light and fruity</i>	€35	€7
<b>Petritis Dry, Novel</b> <i>Cyprus, Limassol, Kyperounda</i> <i>Citrus fruits, gooseberries</i>	€30	€6

### ROSÉ WINE

	by Bottle 75cl	by Glass 15cl
<b>Coeur de Lion</b> <i>Cyprus</i> <i>Dry and fruity</i>	€30	€6
<b>House Wine Rose</b> <i>(Kindly ask us for available choices)</i>	€25	
<b>Valentina, Fikardos</b> <i>Cyprus</i> <i>Semi Sweet, Aromas of wild berries</i>	€35	€35

### RED WINE

	by Bottle 75cl	by Glass 15cl
<b>Saint Fotios, Kolios</b> <i>Cyprus</i> <i>Dry, medium bodied and fruity</i>	€30	€6
<b>House Wine White</b> <i>(Kindly ask us for available choices)</i>	€25	
<b>Pinotage, Cape Dream</b> <i>South Africa, Stellenbosch</i> <i>Dry and medium bodied perfect match for lamb</i>	€30	
<b>Valpolicella, Bolla</b> <i>Italy, Veneto</i> <i>Dry and fruity</i>	€30	
<b>Agios Efraim, Tsangarides</b> <i>Cyprus, Paphos</i> <i>Dry with aromas of chocolate</i>	€35	€7
<b>Merlot, Maratheftico, Sterna</b> <i>Cyprus, Paphos</i> <i>Dry, medium bodied</i>	€35	
<b>Pinot Noir, Sileni</b> <i>New Zealand</i> <i>Dry, light and aromas of cherries</i>	€35	

### DESSERT WINE

	by Bottle 75cl	by Glass 15cl
<b>Commandaria, Agios Constantinos</b> <i>Cyprus</i> <i>Dry, traditional fortified</i>	€30	€6

### SOFTAILS 18cl

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



**WINE**

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# WINE BY GLASS 15cl

## CHAMPAGNE & SPARKLING WINE

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<b>Champagne Laurent-Perrier Brut NV</b> <i>France, Reims</i> <i>Crispy with notes of brioche and green apples</i>	€15
<b>Taittinger Rosé NV</b> <i>France, Reims</i> <i>Fruity with notes of strawberry and raspberry</i>	€20
<b>Prosecco Zardetto DOCG NV</b> <i>Italy, Veneto</i> <i>Floral on the nose and light on the palate</i>	€19

## WHITE WINE

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<b>Sauvignon Blanc, Bishops Leap</b> <i>New Zealand, Marlborough</i> <i>Dry with aromas of passion fruit and guava</i>	€10
<b>Chablis, Jean Marc Brocard</b> <i>France, Chablis</i> <i>Dry and mineral</i>	€11

## ROSÉ WINE

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<b>Valentina Fikardos</b> <i>Cyprus</i> <i>Semi Sweet, Aromas of wild berries</i>	€7
<b>Château Sainte Marguerite Rosé</b> <i>France, Provence</i> <i>Light with aromas of crushed berries</i>	€11

## RED WINE

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<b>Agios Efraim, Tsangarides</b> <i>Cyprus, Paphos</i> <i>Dry with aromas of chocolate</i>	€7
<b>Rioja Faustino</b> <i>Spain, Rioja</i> <i>Aromas of blackberries, great with grilled meat</i>	€10
<b>Pinot Noir, Matua</b> <i>New Zealand, Marlborough</i> <i>Light and fruity with aromas of cherries</i>	€11

## DESSERT WINE 10cl

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<b>Porto Ramos Pinto LBV</b> <i>Portugal, Douro</i>	€12
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Above price is inclusive of all taxes and service charge  
In case of unavailability of any wine or vintage, a suitable  
substitute will be recommended



# WINE BY BOTTLE 75cl

## VINTAGE CHAMPAGNE BRUT

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Half Board  
Premium  
upgrade

<b>Laurent-Perrier, Brut NV</b> <i>France, Reims</i>	€75	€50
<b>Louis Roederer, Brut NV</b> <i>France, Reims</i>	€120	€90
<b>Billecart Salmon, Brut Réserve NV</b> <i>France, Reims</i>	€130	€105
<b>Ruinart, Blanc de Blanc</b> <i>France, Reims</i>	€170	€145
<b>Dom Pérignon</b> <i>France, Epernay</i>	€325	€300
<b>Taittinger, Comtes de Champagne, BDB</b> <i>France, Mareuil-Sur-Ay</i>	€345	€325
<b>Cristal, Louis Roederer, Brut</b> <i>France, Epernay</i>	€375	€350
<b>Krug, Grande Cuvée NV</b> <i>France, Ay</i>	€430	€405

## CHAMPAGNE ROSÉ

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Half Board  
Premium  
upgrade

<b>Taittinger NV</b> <i>France, Reims</i>	€100	€75
<b>Billecart Salmon NV</b> <i>France, Mareuil-Sur-Ay</i>	€160	€135
<b>Laurent-Perrier NV</b> <i>France, Reims</i>	€195	€170
<b>Cuvée Elisabeth, Billecart Salmon</b> <i>France, Mareuil-Sur-Ay</i>	€395	€370

## SPARKLING WINE

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Half Board  
Premium  
upgrade

<b>Prosecco, Zardetto, DOCG NV</b> <i>Italy, Veneto</i>	€50	€25
<b>Riesling Sekt, Balthasar Ress NV</b> <i>Germany, Rheingau</i>	€60	€35



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# WINE BY BOTTLE 75cl

## WHITE WINE

		Half Board Premium upgrade
<b>Semillon, Sterna</b> <i>Cyprus, Paphos</i> <i>Dry, with oily texture</i>	€50	€25
<b>Sauvignon Blanc, Bishops Leap</b> <i>New Zealand, Marlborough</i> <i>Dry, light and fruity wine</i>	€50	€25
<b>Riesling Dry, Von Unserm, Balthasar Röss</b> <i>Germany Rheingau</i> <i>Dry and refreshing</i>	€50	€25
<b>Chablis, Jean Marc Brocard</b> <i>France, Chablis</i> <i>Dry and mineral</i>	€55	€30
<b>Petit Chablis, Chablisienne</b> <i>France, Burgundy</i> <i>Dry and smoky</i>	€55	€30
<b>Gavi di Gavi, Marchesi di Barolo</b> <i>Italy, Piedmont - Wine Style Awards 2017</i> <i>Dry, intense and fruity</i>	€55	€30
<b>Sauvignon Blanc, Reyneke</b> <i>South Africa, Stellenbosch</i> <i>Biodynamic, fruity with aromas of gooseberry</i>	€55	€30
<b>Lugana, Ca' dei Frati</b> <i>Italy, Lombardy</i> <i>Slightly off-dry, light and refreshing</i>	€55	€30
<b>Xynisteri Alates, Vlassides</b> <i>Cyprus, Limassol</i> <i>Old wines Xynisteri, creamy on the palate</i>	€55	€30
<b>Riesling Spatlese, Balthasar Röss</b> <i>Germany, Rheingau, Halgarten</i> <i>OffDry, late harvest, mineral</i>	€55	€30
<b>La Petit Lune, Domaine de Chevalier</b> <i>France, Bordeaux</i> <i>Dry, perfect with fish</i>	€60	€35
<b>Grüner Veltliner, Federspeil, Knoll</b> <i>Austria, Wachau</i> <i>Fruity with aromas of apples</i>	€60	€35
<b>Chardonnay, Coppola, Diamond Collection</b> <i>USA, Napa</i> <i>Notes of apricot and mango</i>	€60	€35
<b>Sauvignon Blanc, Montes</b> <i>Chile</i> <i>Off-dry with hints of lemon</i>	€40	€15
<b>Viognier, LE, Argyrides</b> <i>Cyprus, Paphos</i> <i>Ripe Peachy and Oily texture</i>	€60	€35
<b>Pouilly-Fuissé, Bouchard Père &amp; Fils</b> <i>France, Burgundy</i> <i>Dry, sharp, perfect with seafood</i>	€60	€35
<b>Gewurztraminer, Hugel</b> <i>France, Alsace</i> <i>Dry, light and fruity</i>	€60	€35
<b>Riesling, Hundsleiten, Roman Pfaffl</b> <i>Austria</i> <i>Fruity with aromas of green apples</i>	€70	€45
<b>Sancerre, Vacheron</b> <i>France, Loire</i>	€85	€60
<b>Château Carbonnieux Grand Cru Classé</b> <i>France, Bordeaux</i>	€95	€70
<b>Chablis Grand Cru, Les Clos,</b> <i>Domaine Christian Moreau</i> <i>France, Burgundy</i>	€130	€105
<b>Chassagne-Montrachet Morgeot 1er Cru,</b> <i>Maison Louis Latour 2016</i> <i>France, Burgundy</i>	€160	€135
<b>Bâtard-Montrachet, Grand Cru,</b> <i>Maison Louis Latour 2007</i> <i>France, Burgundy</i>	€420	€395

## ROSÉ WINE

		Half Board Premium upgrade
<b>Hoof and Lur, Troupis</b> <i>Greece, Mantinia</i>	€50	€25
<b>Château Sainte Marguerite Rosé</b> <i>France, Provence</i> <i>Dry, light and fruity</i>	€55	€30
<b>Château de Saint-Martin, Cru Classé 2017</b> <i>France, Provence</i>	€55	€30
<b>Château Saint Valentine</b> <i>France, Provence</i>	€55	€30



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# WINE BY BOTTLE 75cl

## RED WINE

		Half Board Premium upgrade
<b>Cabernet Sauvignon, Montes</b> <i>Chile</i> <i>Dry, full bodied and powerfull</i>	€40	€15
<b>Rioja, Faustino</b> <i>Spain, Rioja</i> <i>Dry, with aromas of blackberry</i>	€50	€25
<b>Valpolicella, Bertani</b> <i>Italy, Verona</i> <i>Dry, medium bodied and fruity</i>	€55	€30
<b>Côtes du Rhône, Château de Saint Cosme</b> <i>France, Rhône</i> <i>Dry with aromas of pepper</i>	€55	€30
<b>Duas Quintas, Ramos Pinto</b> <i>Italy, Chianti</i> <i>Dry, light with aromas of cherries</i>	€55	€30
<b>Malbec, Trapiche</b> <i>Argentina, Mendoza</i> <i>Herbal notes with a soft finish</i>	€55	€30
<b>Pinot Noir, Matua</b> <i>New Zealand, Marlborough</i> <i>Light and fruity</i>	€55	€30
<b>Carmenere, Errazuriz, Max Reserva</b> <i>Chile, Aconcagua</i> <i>Organic with herbal notes</i>	€55	€30
<b>Chianti Classico, Castello di Ama</b> <i>Italy, Tuscany</i> <i>Dry, rich with cherry finish</i>	€55	€30
<b>Cabernet Sauvignon, Coppola,</b> <i>Diamond Collection 2015</i> <i>USA, Napa</i> <i>Dry, fruity with minty aromas</i>	€65	€40
<b>Embrux de Vall-Llach</b> <i>Spain, Priorat</i> <i>Dry, aromas of liquorice</i>	€70	€45
<b>Amarone della Valpolicella, Astoria</b> <i>Italy, Verona</i> <i>Dry, full-bodied, complex</i>	€70	€45
<b>The Chocolate Block, Boekenhoutskloof</b> <i>South Africa, Paarl</i> <i>Dry, aromas of coffee and chocolate</i>	€85	€60
<b>Villa Antinori</b> <i>Italy, Tuscany</i>	€60	€35
<b>Promis, Gaja</b> <i>Italy, Tuscany</i>	€75	€50
<b>Château Tour de Pez</b> <i>France, St. Estèphe</i>	€90	€65
<b>Brunello di Montalcino, Il Poggione</b> <i>Italy, Tuscany</i>	€120	€95
<b>Châteauneuf-du-Pape, Barville Brotte</b> <i>France, Rhône</i>	€130	€105
<b>Vosne-Romanée</b> <i>France, Burgundy</i>	€130	€105
<b>Château Lagrange</b> <i>France, St. Julien</i>	€170	€145
<b>Domaine de Chevalier</b> <i>France, Pessac Leognan</i>	€215	€195
<b>Charmes-Chambertin Grand Cru, Louis Latour</b> <i>France, Burgundy</i>	€420	€395
<b>Sassicaia</b> <i>Italy, Bolgheri</i>	€725	€700
<b>Opus One 2012</b> <i>USA, Napa Valley</i>	€800	€775
<b>Vintage Red Wine</b> <i>(Ask your waiter for Available choices)</i>		According to quality

## DESSERT WINE

		Half Board Premium upgrade
<b>Moscato, Petalos, Bottega</b> <i>Italy, Asti</i>	€45	€20
<b>St. John Commandaria 50cl</b> <i>Cyprus</i>	€50	€25
<b>Choya, Plum Wine</b> <i>Japan</i>	€65	€40
<b>Porto Ramos Pinto, LBV</b> <i>Portugal, Douro</i>	€85	€60
<b>Vintage Dessert Wine</b> <i>(Ask your waiter for available choices)</i>		According to quality



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## BEVERAGE

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# BEVERAGE

## BOTTLED BEER & CIDER 33cl

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

## SPIRITS 4cl

### GIN

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Gordon's	€7
Gin Mare	€10

### VODKA

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Beluga Noble	€8
Belvedere	€8

### WHISKY

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Johnnie Walker Black	€8
Chivas Regal 18 y.o.	€13
Macallan Fine Oak 12 y.o.	€13

### RUM

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Havana Club 3 y.o.	€7
Havana Club 7 y.o. Cuba	€8

### TEQUILA

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Jose Cuervo Gold	€7
Patrón Silver	€8

### BRANDY

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Remy Martin VSOP	€9.5
Hennessy XO	€26.5



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# BEVERAGE

## REFRESHMENTS 25cl

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Coca-Cola	€3.5
Coca-Cola Light	€3.5
Coca-Cola Zero	€3.5
Fanta Orange	€3.5
Ginger Ale Schweppes	€3.5
Tonic Schweppes	€3.5
Soda Schweppes	€3.5
Sprite	€3.5
Sprite Zero	€3.5
Cranberry Juice	€4.5
Orange Juice	€4.5
Pineapple Juice	€4.5
Fever Tree Light Tonic	€4.5
Perrier sparkling water 33cl	€4.5
Ydor Sourotis still water 1L	€3.5
Evian still water 75cl	€6.5
S. Pellegrino sparkling water 75cl	€6.5

## SOFTAILS 18cl

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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

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Althaus English Superior	€5.5
Althaus Earl Grey Classic	€5.5
Althaus Darjeeling Castleton	€5.5
Althaus Jasmine Deluxe	€5.5
Althaus Fancy Chamomile	€5.5
Althaus Fruit Berry	€5.5
Althaus Lemon Mint	€5.5

## COFFEE

also available with soya, coconut and almond milk

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Filter coffee	€5.5
Americano	€5.5
Double Espresso	€5.5
Ice Coffee Frappé	€4.5
Cyprus Coffee	€4.5
Espresso	€4



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# ALLERGENS

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| 1 Cereals<br><i>Wheat, Rye, Barley, Oats</i> | 9 Mustard  |
| 2 Celery                                     | 10 Nuts<br><i>Almonds, Hazelnuts, Walnuts,<br/>Cashews, Pecan nuts, Brazil nuts,<br/>Pistachio nuts, Macadamia<br/>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                                   |  |