



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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### 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 (7)

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 (1,7,10,13,14)

Served with Orange cremaux

### Baked Siamisi (1,7)



Above price is inclusive of all taxes  
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>	€35	€7
<b>Xynisteri, Keo</b> <i>Cyprus, Limassol</i> <i>Dry, light and great with seafood</i>	€35	
<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>	€40	€8
<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>	€35	€7

### ROSÉ WINE

	by Bottle 75cl	by Glass 15cl
<b>Coeur de Lion</b> <i>Cyprus</i> <i>Dry and fruity</i>	€35	€7
<b>Valentina, Fikardos</b> <i>Cyprus</i> <i>Semi Sweet, Aromas of wild berries</i>	€35	€7

### RED WINE

	by Bottle 75cl	by Glass 15cl
<b>Saint Fotios, Kolios</b> <i>Cyprus</i> <i>Dry, medium bodied and fruity</i>	€35	€7
<b>Pinotage, Cape Dream</b> <i>South Africa, Stellenbosch</i> <i>Dry and medium bodied perfect match for lamb</i>	€35	
<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>	€40	
<b>Castello di Banfi Sangiovese Cabernet Sauvigno</b> <i>Italy, Tuscany</i> <i>Dry, light and fruit</i>	€55	

### DESSERT WINE

	by Bottle 75cl	by Glass 15cl
<b>Commandaria, Agios Constantinos</b> <i>Cyprus</i> <i>Dry, traditional fortified</i>	€40	€8

### SOFTAILS 18cl

	by Bottle 75cl	by Glass 15cl
<b>Detox Lemonade</b> <i>Green tea, fresh ginger, mint, lemon, honey</i>		€8.5
<b>Spice It Up</b> <i>Strawberry, chili, basil, top up with tonic</i>		€8.5



**WINE**

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# WINE BY GLASS 15cl

## CHAMPAGNE & SPARKLING WINE

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**Champagne Laurent-Perrier Brut NV** €20  
*France, Reims*  
*Crispy with notes of brioche and green apples*

**Charles Mignon Brut** €15  
*France, Épernay*  
*A note of citrus and crisp fruits, such as apples and pears, floral elements and hints of toasty and nutty aroma*

**Charles Mignon Rosé** €15  
*France, Épernay*  
*Aromatic bouquet with notes of red berries, such as strawberries and raspberries, along with hints of floral and citrus accents*

**Prosecco Zardetto DOCG NV** €10  
*Italy, Veneto*  
*Floral on the nose and light on the palate*

## WHITE WINE

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**Sauvignon Blanc, Bishops Leap** €10  
*New Zealand, Marlborough*  
*Dry with aromas of passion fruit and guava*

**Chablis, Jean Marc Brocard** €15  
*France, Chablis*  
*Dry and mineral*

## ROSÉ WINE

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**Valentina Fikardos** €7  
*Cyprus*  
*Semi Sweet, Aromas of wild berries*

**Château Sainte Marguerite Rosé** €13  
*France, Provence*  
*Light with aromas of crushed berries*

## RED WINE

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**Agios Efraim, Tsangarides** €7  
*Cyprus, Paphos*  
*Dry with aromas of chocolate*

**Rioja Faustino** €12  
*Spain, Rioja*  
*Aromas of blackberries, great with grilled meat*

**Pinot Noir, Matua** €11  
*New Zealand, Marlborough*  
*Light and fruity with aromas of cherries*

## DESSERT WINE 10cl

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



Above price is inclusive of all taxes  
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>	€95	€70
<b>Louis Roederer, Brut NV</b> <i>France, Reims</i>	€125	€100
<b>Billecart Salmon, Brut Réserve NV</b> <i>France, Reims</i>	€140	€115
<b>Ruinart, Blanc de Blanc</b> <i>France, Reims</i>	€260	€235
<b>Dom Pérignon</b> <i>France, Epernay</i>	€650	€625
<b>Taittinger, Comtes de Champagne, BDB</b> <i>France, Mareuil-Sur-Ay</i>	€1000	€975
<b>Cristal, Louis Roederer, Brut</b> <i>France, Epernay</i>	€650	€625
<b>Krug, Grande Cuvée NV</b> <i>France, Ay</i>	€650	€625

## CHAMPAGNE ROSÉ

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Half Board  
Premium  
upgrade

<b>Taittinger NV</b> <i>France, Reims</i>	€125	€100
<b>Billecart Salmon NV</b> <i>France, Mareuil-Sur-Ay</i>	€180	€155
<b>Laurent-Perrier NV</b> <i>France, Reims</i>	€195	€170
<b>Cuvée Elisabeth, Billecart Salmon</b> <i>France, Mareuil-Sur-Ay</i>	€550	€525

## 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>	€80	€55



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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>	€55	€30
<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 Ress</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>	€65	€40
<b>Petit Chablis, Chablisienne</b> <i>France, Burgundy</i> <i>Dry and smoky</i>	€80	€55
<b>Gavi di Gavi, Marchesi di Barolo</b> <i>Italy, Piedmont - Wine Style Awards 2017</i> <i>Dry, intense and fruity</i>	€70	€45
<b>Sauvignon Blanc, Reyneke</b> <i>South Africa, Stellenbosch</i> <i>Biodynamic, fruity with aromas of gooseberry</i>	€60	€35
<b>Lugana, Ca' dei Frati</b> <i>Italy, Lombardy</i> <i>Slightly off-dry, light and refreshing</i>	€60	€35
<b>Xynisteri Alates, Vlassides</b> <i>Cyprus, Limassol</i> <i>Old wines Xynisteri, creamy on the palate</i>	€60	€35
<b>Riesling Spatlese, Balthasar Ress</b> <i>Germany, Rheingau, Halgarten</i> <i>OffDry, late harvest, mineral</i>	€70	€45
<b>La Petit Lune, Domaine de Chevalier</b> <i>France, Bordeaux</i> <i>Dry, perfect with fish</i>	€70	€45
<b>Grüner Veltliner, Federspeil, Knoll</b> <i>Austria, Wachau</i> <i>Fruity with aromas of apples</i>	€80	€55
<b>Chardonnay, Coppola, Diamond Collection</b> <i>USA, Napa</i> <i>Notes of apricot and mango</i>	€70	€45
<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>	€100	€75
<b>Gewurztraminer, Hugel</b> <i>France, Alsace</i> <i>Dry, light and fruity</i>	€70	€45
<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>	€115	€90
<b>Château Carbonnieux Grand Cru Classé</b> <i>France, Bordeaux</i>	€150	€125
<b>Chablis Grand Cru, Les Clos,</b> <i>Domaine Christian Moreau</i> <i>France, Burgundy</i>	€180	€155
<b>Chassagne-Montrachet Morgeot 1er Cru,</b> <i>Maison Louis Latour 2016</i> <i>France, Burgundy</i>	€250	€225
<b>Bâtard-Montrachet, Grand Cru,</b> <i>Maison Louis Latour 2007</i> <i>France, Burgundy</i>	€750	€725

## ROSÉ WINE

		Half Board Premium upgrade
<b>Hoof and Lur, Troupis</b> <i>Greece, Mantinia</i>	€60	€35
<b>Château Sainte Marguerite Rosé</b> <i>France, Provence</i> <i>Dry, light and fruity</i>	€65	€40
<b>Château de Saint-Martin, Cru Classé 2017</b> <i>France, Provence</i>	€65	€40
<b>Château Saint Valentine</b> <i>France, Provence</i>	€60	€35



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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>	€60	€35
<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>	€60	€35
<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>	€60	€35
<b>Isole e Olena Chianti Classico DOCG 2021</b> <i>Italy, Tuscany</i> <i>Dry, rich with cherry finish</i>	€85	€60
<b>Cabernet Sauvignon, Coppola,</b> <i>Diamond Collection 2015</i> <i>USA, Napa</i> <i>Dry, fruity with minty aromas</i>	€90	€65
<b>Embrux de Vall-Llach</b> <i>Spain, Priorat</i> <i>Dry, aromas of liquorice</i>	€100	€75
<b>Amarone della Valpolicella, Astoria</b> <i>Italy, Verona</i> <i>Dry, full-bodied, complex</i>	€100	€75
<b>The Chocolate Block, Boekenhoutskloof</b> <i>South Africa, Paarl</i> <i>Dry, aromas of coffee and chocolate</i>	€95	€70
<b>Villa Antinori</b> <i>Italy, Tuscany</i>	€60	€35
<b>Promis, Gaja</b> <i>Italy, Tuscany</i>	€100	€75
<b>Château Tour de Pez</b> <i>France, St. Estèphe</i>	€120	€95
<b>Brunello di Montalcino, Il Poggione</b> <i>Italy, Tuscany</i>	€160	€135
<b>Châteauneuf-du-Pape, Barville Brotte</b> <i>France, Rhône</i>	€130	€105
<b>Bouchard Pere &amp; Fils Vosne Romanée 1er Cru Les Suchots 2014</b> <i>France, Burgundy</i>	€280	€195
<b>Château Lagrange</b> <i>France, St. Julien</i>	€190	€165
<b>Domaine de Chevalier</b> <i>France, Pessac Leognan</i>	€300	€275
<b>Charmes-Chambertin Grand Cru, Louis Latour</b> <i>France, Burgundy</i>	€750	€725
<b>Sassicaia</b> <i>Italy, Bolgheri</i>	€950	€925
<b>Opus One 2012</b> <i>USA, Napa Valley</i>	€1000	€975

## DESSERT WINE

		Half Board Premium upgrade
<b>Moscato, Petalos, Bottega</b> <i>Italy, Asti</i>	€45	€20
<b>KEO 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>	€80	€55



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## **BEVERAGE**

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# BEVERAGE

## BOTTLED BEER & CIDER 33cl

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Keo	€4.5
Non- Alcoholic Beer	€6
Heineken	€6.5
Corona	€6.5
Kopparberg Strawberry & Lime Cider	€7.5

## SPIRITS 4cl

### GIN

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Gordon's	€8
Gin Mare	€11

### VODKA

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Beluga Noble	€11
Belvedere	€11

### WHISKY

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Johnnie Walker Black	€9
Chivas Regal 18 y.o.	€13
Macallan Fine Oak 12 y.o.	€30

### RUM

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Havana Club 3 y.o.	€8
Havana Club 7 y.o. Cuba	€9

### TEQUILA

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Jose Cuervo Gold	€8
Patrón Silver	€10

### BRANDY

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Remy Martin VSOP	€11
Hennessy XO	€35



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# BEVERAGE

## PREMIUM SOFT DRINKS

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	€4.5
Fever Tree Light Tonic	
Thomas Henry Tonic	
Thomas Henry Cherry Blossom Tonic	
Thomas Henry Elderflower Tonic	
3Cents Aegean Tonic	
3Cents Pink Grapefruit Soda	
Red Bull	

## SOFT DRINKS 25cl

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	€4
Coca-Cola / Light / Zero	
Fanta Orange	
Ginger Ale Schweppes	
Schweppes Tonic / Soda	
Sprite / Zero	

## FRESH JUICES

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	€8
Make your own combination (Orange, Carrot, Apple, Pineapple)	

## JUICES

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	€4
Cranberry Juice	
Orange Juice	
Pineapple Juice	
Fever Tree Light Tonic	

## WATER

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Perrier sparkling water 33cl	€4.5
Ydor Sourotis still water 1L	€4.5
Evian still water 75cl	€6.5
S. Pellegrino sparkling water 75cl	€6.5

## SOFTAILS 18cl

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Detox Lemonade	€8.5
<i>Green tea, fresh ginger, mint, lemon, honey</i>	
Spice It Up	€8.5
<i>Strawberry, chili, basil, top up with tonic</i>	

## TEA

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	€6
English Superior	
Earl Grey Classic	
Darjeeling Castleton	
Jasmine Deluxe	
Fancy Chamomile	
Fruit Berry	
Lemon Mint	

## COFFEE

also available with soya, coconut and almond milk

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Filter coffee	€6
Americano	€6
Double Espresso	€6
Ice Coffee Frappé	€6
Cyprus Coffee	€4.5
Espresso	€4.5



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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                                   |  |