



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!

VEGAN MENU

APPETIZERS

€50

Homemade Traditional Bread (1,12)

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

Cyprus Village Salad (1,14)

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

Fava

Yellow split pea dip

Melitzane

Aubergine Salad

Roasted Beetroot Hummus (12)

Chickpea and beetroot

Salt Baked Celeriac (2)

Baked celeriac, celery broth

Melitzana Yahnı

Baked Aubergine with Garlic and tomato

Kolokithakia

Zucchini with grilled asparagus

MAIN COURSES

Louvi Lahana (9)

Fresh black eyed peas, Chards and lemon sauce

Sauteed Mushrooms

Served with antinaktes potatoes

Kolokasi Textures

Served with lemon and herbed cauliflower

Ttavas Lefkaritikos (2,14)

Traditional rice stew with cumin and vegetables

DESSERTS

Almond Milk Rice Pudding



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
Xynisteri Tsangarides <i>Cyprus, Paphos</i> <i>Dry, perfect with Greek salad</i>	€35	€7
Xynisteri, Keo <i>Cyprus, Limassol</i> <i>Dry, light and great with seafood</i>	€35	
Chenin Blanc, Cape Dream <i>South Africa, Stellenbosch</i> <i>Dry with aromas of guava</i>	€30	
Xynisteri, Persefoni <i>Cyprus, Paphos</i> <i>Dry and fruity wine</i>	€35	€7
Vina Esmeralda, Torres <i>Spain, Catalunya</i> <i>Dry and Flora</i>	€40	€8
Pinot Grigio, Le Rime, Castello Banfi <i>Italy, Tuscany</i> <i>Dry, light and fruity</i>	€35	€7
Petritis Dry, Novel <i>Cyprus, Limassol, Kyperounda</i> <i>Citrus fruits, gooseberries</i>	€35	€7

ROSÉ WINE

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

RED WINE

	by Bottle 75cl	by Glass 15cl
Saint Fotios, Kolios <i>Cyprus</i> <i>Dry, medium bodied and fruity</i>	€35	€7
Pinotage, Cape Dream <i>South Africa, Stellenbosch</i> <i>Dry and medium bodied perfect match for lamb</i>	€35	
Valpolicella, Bolla <i>Italy, Veneto</i> <i>Dry and fruity</i>	€30	
Agios Efraim, Tsangarides <i>Cyprus, Paphos</i> <i>Dry with aromas of chocolate</i>	€35	€7
Merlot, Maratheftico, Sterna <i>Cyprus, Paphos</i> <i>Dry, medium bodied</i>	€40	
Pinot Noir, Sileni <i>New Zealand</i> <i>Dry, light and aromas of cherries</i>	€55	

DESSERT WINE

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

SOFTAILS 18cl

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



WINE

WINE BY GLASS 15cl

CHAMPAGNE & SPARKLING WINE

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

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

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

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

Porto Ramos Pinto LBV €11
Portugal, Douro



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In case of unavailability of any wine or vintage, a suitable substitute will be recommended

WINE BY BOTTLE 75cl

VINTAGE CHAMPAGNE BRUT

Half Board
Premium
upgrade

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

CHAMPAGNE ROSÉ

Half Board
Premium
upgrade

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

SPARKLING WINE

Half Board
Premium
upgrade

Prosecco, Zardetto, DOCG NV <i>Italy, Veneto</i>	€50	€25
Riesling Sekt, Balthasar Ress NV <i>Germany, Rheingau</i>	€80	€55



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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>	€55	€30
Sauvignon Blanc, Bishops Leap <i>New Zealand, Marlborough</i> <i>Dry, light and fruity wine</i>	€50	€25
Riesling Dry, Von Unserm, Balthasar Ress <i>Germany Rheingau</i> <i>Dry and refreshing</i>	€50	€25
Chablis, Jean Marc Brocard <i>France, Chablis</i> <i>Dry and mineral</i>	€65	€40
Petit Chablis, Chablisienne <i>France, Burgundy</i> <i>Dry and smoky</i>	€80	€55
Gavi di Gavi, Marchesi di Barolo <i>Italy, Piedmont - Wine Style Awards 2017</i> <i>Dry, intense and fruity</i>	€70	€45
Sauvignon Blanc, Reyneke <i>South Africa, Stellenbosch</i> <i>Biodynamic, fruity with aromas of gooseberry</i>	€60	€35
Lugana, Ca' dei Frati <i>Italy, Lombardy</i> <i>Slightly off-dry, light and refreshing</i>	€60	€35
Xynisteri Alates, Vlassides <i>Cyprus, Limassol</i> <i>Old wines Xynisteri, creamy on the palate</i>	€60	€35
Riesling Spatlese, Balthasar Ress <i>Germany, Rheingau, Halgarten</i> <i>OffDry, late harvest, mineral</i>	€70	€45
La Petit Lune, Domaine de Chevalier <i>France, Bordeaux</i> <i>Dry, perfect with fish</i>	€70	€45
Grüner Veltliner, Federspeil, Knoll <i>Austria, Wachau</i> <i>Fruity with aromas of apples</i>	€80	€55
Chardonnay, Coppola, Diamond Collection <i>USA, Napa</i> <i>Notes of apricot and mango</i>	€70	€45
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>	€60	€35
Pouilly-Fuissé, Bouchard Père & Fils <i>France, Burgundy</i> <i>Dry, sharp, perfect with seafood</i>	€100	€75
Gewurztraminer, Hugel <i>France, Alsace</i> <i>Dry, light and fruity</i>	€70	€45
Riesling, Hundsleiten, Roman Pfaffl <i>Austria</i> <i>Fruity with aromas of green apples</i>	€70	€45
Sancerre, Vacheron <i>France, Loire</i>	€115	€90
Château Carbonnieux Grand Cru Classé <i>France, Bordeaux</i>	€150	€125
Chablis Grand Cru, Les Clos, <i>Domaine Christian Moreau</i> <i>France, Burgundy</i>	€180	€155
Chassagne-Montrachet Morgeot 1er Cru, <i>Maison Louis Latour 2016</i> <i>France, Burgundy</i>	€250	€225
Bâtard-Montrachet, Grand Cru, <i>Maison Louis Latour 2007</i> <i>France, Burgundy</i>	€750	€725

ROSÉ WINE

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



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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>	€40	€15
Rioja, Faustino <i>Spain, Rioja</i> <i>Dry, with aromas of blackberry</i>	€60	€35
Valpolicella, Bertani <i>Italy, Verona</i> <i>Dry, medium bodied and fruity</i>	€55	€30
Côtes du Rhône, Château de Saint Cosme <i>France, Rhône</i> <i>Dry with aromas of pepper</i>	€60	€35
Duas Quintas, Ramos Pinto <i>Italy, Chianti</i> <i>Dry, light with aromas of cherries</i>	€55	€30
Malbec, Trapiche <i>Argentina, Mendoza</i> <i>Herbal notes with a soft finish</i>	€55	€30
Pinot Noir, Matua <i>New Zealand, Marlborough</i> <i>Light and fruity</i>	€55	€30
Carmenere, Errazuriz, Max Reserva <i>Chile, Aconcagua</i> <i>Organic with herbal notes</i>	€60	€35
Chianti Classico, Castello di Ama <i>Italy, Tuscany</i> <i>Dry, rich with cherry finish</i>	€85	€60
Cabernet Sauvignon, Coppola, <i>Diamond Collection 2015</i> <i>USA, Napa</i> <i>Dry, fruity with minty aromas</i>	€90	€65
Embrux de Vall-Llach <i>Spain, Priorat</i> <i>Dry, aromas of liquorice</i>	€100	€75
Amarone della Valpolicella, Astoria <i>Italy, Verona</i> <i>Dry, full-bodied, complex</i>	€100	€75
The Chocolate Block, Boekenhoutskloof <i>South Africa, Paarl</i> <i>Dry, aromas of coffee and chocolate</i>	€95	€70
Villa Antinori <i>Italy, Tuscany</i>	€60	€35
Promis, Gaja <i>Italy, Tuscany</i>	€100	€75
Château Tour de Pez <i>France, St. Estèphe</i>	€120	€95
Brunello di Montalcino, Il Poggione <i>Italy, Tuscany</i>	€160	€135
Châteauneuf-du-Pape, Barville Brotte <i>France, Rhône</i>	€130	€105
Vosne-Romanée <i>France, Burgundy</i>	€220	€195
Château Lagrange <i>France, St. Julien</i>	€190	€165
Domaine de Chevalier <i>France, Pessac Leognan</i>	€300	€275
Charmes-Chambertin Grand Cru, Louis Latour <i>France, Burgundy</i>	€750	€725
Sassicaia <i>Italy, Bolgheri</i>	€950	€925
Opus One 2012 <i>USA, Napa Valley</i>	€1000	€975

DESSERT WINE

		Half Board Premium upgrade
Moscato, Petalos, Bottega <i>Italy, Asti</i>	€45	€20
KEO St. John Commandaria 50cl <i>Cyprus</i>	€50	€25
Choya, Plum Wine <i>Japan</i>	€65	€40
Porto Ramos Pinto, LBV <i>Portugal, Douro</i>	€80	€55



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BEVERAGE

BEVERAGE

BOTTLED BEER & CIDER 33cl

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

SPIRITS 4cl

GIN

Gordon's	€8
Gin Mare	€11

VODKA

Beluga Noble	€11
Belvedere	€11

WHISKY

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

RUM

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

TEQUILA

Jose Cuervo Gold	€8
Patrón Silver	€10

BRANDY

Remy Martin VSOP	€11
Hennessy XO	€35



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BEVERAGE

PREMIUM SOFT DRINKS

	€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

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

FRESH JUICES

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

JUICES

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

WATER

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

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

	€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

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
<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 | |