



FORT
◆ O ◆
LANAH

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.

AMAVI
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

Cypriot cuisine is an influence of 'Greek culture, deep rooted Mediterranean food, use of fresh local ingredients and a foodie's delight. The dinner starts with traditional Meze's, appetizers before moving to mains and ending with the traditional desserts. Our ingredients are sourced from the local villages, providing a local cypriot 'Village experience'. Experience the Cypriot way of life.

Kali Orexi!

APPETIZERS

Homemade Traditional Bread (1,12)

Multigrain bread, flat traditional bread
Green olives tapenade, herbed Olive oil spread

Cyprus Village Salad (7,4)

Crispy local rocket, , heart lettuce, tomatoes, cucumber, feta cheese, black olives, oregano, purslane

White Tarama (1,7,8,13,14)

Flying fish roe spread, with squid ink and parsley oil

Fava With Seafood (7)

Yellow split pea dip with prawn, calamari and octopus

Tzatziki (7)

Local sheep yoghurt with vinegar caviar

Warm Halloumi (7,9,14)

Served with tomato chili chutney, pine nuts and mint oil

Trahanas Croquettes

Traditional wheat and sour milk croquettes, with red pepper relish

Sardines Bruschetta (1,5,14)

Served on toasted bread, served with Mediteranean dressing

Prawns Saganaki (1,2,3,7)

Flamed with ouzo served with orzo and feta foam

MAIN COURSES

Please select one of the main courses

Beef 'Stifado' (2,14)

Slow cooked beef served with caramelized onions, tomato concasse and fondant potatoes

Commandaria Pork Belly (1,7,13,14)

Glazed Pork belly served with hazelnut crumb, mushroom and cauliflower puree

Roasted Lamb Shank (1,2,4,7,13,14)

With warm spicy pumpkin and burghul salad

Melitzana Yiahni (2)

Baked Aubergine stuffed with tomato, garlic and Feta.
Potatoes antinaktes with white wine and coriander

Stuffed Chicken Fillet With Yiouvarlakia (1,7,10,14)

Rice dumplings, egg lemon sauce

Pan Seared Sea Bass (5,7)

Served with black eyed beans with chards, cauliflower puree, citric foam and black olive powder

DESSERTS

Choice of Desserts

Anari Cheesecake

Kateifi crust and cinnamon ice cream

Galatopourekko

Traditional cream in Filo pastry with bitter orange water and strawberry powder

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Numbers represent allergen information. For explanation please refer to the last page

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HALF BOARD PREMIUM WINE INCLUSIONS

AMAVI
HALF BOARD
PREMIUM

WHITE WINE

	by Bottle 75cl	by Glass 15cl
Xynisteri, Persefoni <i>Cyprus, Paphos</i> <i>Dry and fruity wine</i>	€30	€6
Xynisteri Tsangarides <i>Cyprus, Leivadi</i> <i>Dry, perfect with Greek Salad</i>	€30	€6
Xynisteri, Keo <i>Cyprus, Limassol</i> <i>Dry, light and great with seafood</i>	€30	€6
Xynisteri Blend, Aphrodite <i>Cyprus, Limassol</i> <i>Off-dry with hints of lemon</i>	€25	€5
Ugni Blanc, Baron de Valac <i>France</i> <i>Dry with aromas of grapefruit</i>	€25	
Chenin Blanc, Cape Dream <i>South Africa, Stellenbosch</i> <i>Dry with aromas of guava,</i>	€25	
Moschofilero <i>Greece, Mantinia</i> <i>Dry, slightly salty on the palate</i>	€25	
Pinot Grigio, Le Rime, Castello Banfi <i>Italy, Tuscany</i> <i>Dry, light and fruity</i>	€25	

ROSÉ WINE

	by Bottle 75cl	by Glass 15cl
Carignan, Baron de Valac <i>France</i> <i>Aromas of wild berries</i>	€30	€6
Coeur de Lion <i>Cyprus</i> <i>Dry and fruity</i>	€25	€5
Ktima Keo <i>Cyprus, Limassol</i> <i>Medium bodied with aromas of forest berries</i>	€25	



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RED WINE

	by Bottle 75cl	by Glass 15cl
Grenache, Carignan, Baron de Valac <i>France</i> <i>Dry and full-bodied. Great with beef</i>	€30	€6
Mataro, Tsangarides <i>Cyprus, Paphos</i> <i>Dry with aromas of chocolate</i>	€30	€6
Pinotage, Cape Dream <i>South Africa, Stellenbosch</i> <i>Dry and medium bodied. Perfect match for lamb</i>	€30	€6
Othello Keo <i>Cyprus</i> <i>Dry, medium bodied and fruity</i>	€25	€5
Valpolicella, Zeni <i>Italy, Verona</i> <i>Dry and fruity</i>	€25	
Maratheftiko, Heritage <i>Cyprus</i> <i>Dry, medium bodied with aromas of mint</i>	€25	
Agiorgitiko <i>Greece, Nemea</i> <i>Dry, full-bodied and powerful</i>	€25	
Col di Sasso, Castello Banfi <i>Italy, Tuscany</i> <i>Dry, light and aromas of cherries</i>	€25	

DESSERT WINE

	by Bottle 75cl	by Glass 15cl
Mavrodaphne <i>Greece, Patras</i> <i>Dry, light and fruity</i>	€25	€5



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WINE

WINE BY GLASS 15cl

CHAMPAGNE & SPARKLING WINE

Champagne Laurent-Perrier Brut NV <i>France, Reims</i> <i>Crispy with notes of brioche and green apples</i>	€12
Taittinger Rosé NV <i>France, Reims</i> <i>Fruity with notes of strawberry and raspberry</i>	€19
Prosecco Bottega DOC NV <i>Italy, Veneto</i> <i>Floral on the nose and light on the palate</i>	€8

WHITE WINE

Sauvignon Blanc, Hans Greyl <i>New Zealand, Marlborough</i> <i>Dry with aromas of passion fruit and guava</i>	€10
Chablis, Jean Marc Brocard <i>France, Chablis</i> <i>Dry and mineral</i>	€10
Xynisteri, Persefoni <i>Cyprus, Paphos</i> <i>Dry and fruity wine</i>	€6

ROSÉ WINE

Château Sainte Marguerite Rosé <i>France, Provence</i> <i>Light with aromas of crushed berries</i>	€10
Coeur de Lion <i>Cyprus</i> <i>Dry and fruity</i>	€5

RED WINE

Rioja Crianza Marques de Albanes, D.O. <i>Spain, Rioja</i> <i>Aromas of blackberries, great with grilled meat</i>	€10
Chianti Tenuta di Castiglioni <i>Italy, Chianti</i> <i>Light and fruity with aromas of cherries</i>	€10
Mataro, Tsangarides <i>Cyprus, Paphos</i> <i>Dry with aromas of chocolate</i>	€6

DESSERT WINE 10cl

Porto Valdouro Tawny <i>Portugal, Douro</i>	€8
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WINE BY BOTTLE 75cl

VINTAGE CHAMPAGNE BRUT

		Half Board Premium upgrade
Laurent-Perrier, Brut NV <i>France, Reims</i>	€60	€35
Billecart Salmon, Brut Réserve NV <i>France, Reims</i>	€100	€75
Louis Roederer, Brut NV <i>France, Reims</i>	€110	€85
Dom Pérignon 2002 <i>France, Epernay</i>	€290	€265
Taittinger, Comtes de Champagne, BDB 2006 <i>France, Mareuil-Sur-Ay</i>	€310	€285
Cristal, Louis Roederer, Brut 2002 <i>France, Epernay</i>	€480	€455
Besserat de Bellefon, 1.5L NV <i>France, Reims</i>	€500	€475
Krug, Grande Cuvée NV <i>France, Ay</i>	€750	€725

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 2002 <i>France, Mareuil-Sur-Ay</i>	€350	€325

SPARKLING WINE

		Half Board Premium upgrade
Prosecco, Bottega, DOC NV <i>Italy, Veneto</i>	€40	€15
Franciacorta, Ca'del Bosco NV <i>Italy, Franciacorta</i>	€100	€75



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WINE BY BOTTLE 75cl

WHITE WINE

		Half Board Premium upgrade
Sauvignon Blanc, Hans Greyl <i>New Zealand, Marlborough</i> <i>Dry, light and fruity wine</i>	€50	€25
Chablis, Jean Marc Brocard <i>France, Chablis</i> <i>Dry and mineral</i>	€50	€25
Pomino Bianco, Castello Di Pomino <i>Italy, Verona - 3* Veronelli Awards</i> <i>Slightly off-dry, with tropical fruit characters</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
La Petit Lune, Domaine de Chevalier <i>France, Bordeaux</i> <i>Dry, perfect with fish</i>	€50	€25
Grüner Veltliner, Federspeil, Knoll <i>Austria, Wachau</i> <i>Fruity with aromas of apples</i>	€50	€25
Chardonnay, Coppola, Diamond Collection <i>USA, Napa</i> <i>Notes of apricot and mango</i>	€55	€30



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WHITE WINE

		Half Board Premium upgrade
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, Domaine Christian Moreau 2016 <i>France, Burgundy</i>	€120	€95
Chassagne-Montrachet Morgeot 1er Cru, Maison Louis Latour 2016 <i>France, Burgundy</i>	€150	€125
Bâtard-Montrachet, Grand Cru, Maison Louis <i>Latour 2007</i> <i>France, Burgundy</i>	€450	€425

ROSÉ WINE

		Half Board Premium upgrade
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>	€110	€85



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WINE BY BOTTLE 75cl

RED WINE

		Half Board Premium upgrade
Rioja, Crianza, Marques de Albanes, D.O. <i>Spain, Rioja</i> <i>Dry, with aromas of blackberry</i>	€50	€25
Valpolicella, Bertani <i>Italy, Verona</i> <i>Dry, medium bodied and fruity</i>	€50	€25
Côtes du Rhône, Château de St. Cosme <i>France, Rhône</i> <i>Dry with aromas of pepper</i>	€50	€25
Chianti, Tenuta di Castiglioni <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, Sileni <i>New Zealand, Marlborough</i> <i>Light and fruity</i>	€50	€25
Careménère, 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
Barolo, Marchesi di Barolo, DOCG <i>Italy, Piedmont</i> <i>Dry, full-bodied and tannic</i>	€55	€30
Cabernet Sauvignon, Coppola, Diamond Collection 2015 <i>USA, Napa</i> <i>Dry, fruity with minty aromas</i>	€60	€35
Embruix de Vall-Llach 2015 <i>Spain, Priorat</i> <i>Dry, aromas of liquorice</i>	€60	€35
Amarone della Valpolicella, Astoria 2013 <i>Italy, Verona</i> <i>Dry, full-bodied, complex</i>	€65	€40
The Chocolate Block, Boekenhoutskloof 2015 <i>South Africa, Paarl</i> <i>Dry, aromas of coffee and chocolate</i>	€80	€55
Château Tour de Pez 2012 <i>France, St. Estèphe</i>	€85	€60



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RED WINE

		Half Board Premium upgrade
Brunello di Montalcino, Il Poggione 2013 <i>Italy, Tuscany</i>	€110	€85
Châteauneuf-du-Pape, Barville Brotte <i>France, Rhône</i>	€120	€95
Vosne-Romanée 2013 <i>France, Burgundy</i>	€120	€95
Château Lagrange 2014 <i>France, St. Julien</i>	€160	€135
Domaine de Chevalier 2014 <i>France, Pessac Leognan</i>	€200	€175
Charmes-Chambertin Grand Cru, Louis Latour 2010 <i>France, Burgundy</i>	€390	€365
Sassicaia 2012 <i>Italy, Bolgheri</i>	€400	€375
Opus One 2012 <i>USA, Napa Valley</i>	€740	€715
Château Lafite Rothschild, 1er Grand Cru Classé 2012 <i>France, Bordeaux</i>	€1400	€1375

DESSERT WINE

		Half Board Premium upgrade
Tawny Porto, Valdouro <i>Portugal, Douro</i>	€40	€15
Moscato Rosé, Fashion-Victim Astoria Dolce <i>Italy, Asti</i>	€40	€15
Moscato, Petalos, Bottega <i>Italy, Asti</i>	€40	€15
St. John Commandaria 50cl <i>Cyprus</i>	€45	€20
Ekfraseis Vassiliades Botrytis HΩ 50cl <i>Cyprus, Limassol</i>	€55	€30
Château d' Yquem Grand Cru Classé 1995 <i>France, Sauternes</i>	€710	€685



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BEVERAGE

BEVERAGE

BOTTLED BEER & CIDER 33cl

Corona 35.5cl	€6
Innis and Gunn IPA	€6
Heineken	€5
Keo	€4
Kopparberg Strawberry & Lime Cider	€7
Strongbow Cider	€7

SPIRITS 4cl

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Gin Mare	€9.50
Monkey 47	€9.50
Opihr	€9.50

VODKA

Beluga Noble	€7.50
Belvedere	€7.50

WHISKY

Chivas Regal 18 y.o.	€12
Macallan Fine Oak 12 y.o.	€12
Nikka Blended	€12
Glenfiddich 12 y.o.	€7.50
Johnnie Walker Black	€7.50

RUM

Diplomatico Reserva Exclusiva	€12
Havana Club 3 y.o.	€5.50

TEQUILA

Don Julio Anejo	€12
Patrón Silver	€7.50

BRANDY

Hennessy XO	€25
Rémy Martin VSOP	€9.50



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REFRESHMENTS 25cl

Cranberry Juice	€4
Orange Juice	€4
Pineapple Juice	€4
Pink Grapefruit Juice	€4
Coca-Cola	€3
Coca-Cola Light	€3
Coca-Cola Zero	€3
Fanta Orange	€3
Ginger Ale Schweppes	€3
Ginger Beer Britvic	€3
Tonic Schweppes	€3
Soda Schweppes	€3
Sprite	€3
Sprite Zero	€3
Acqua Panna <i>still water 1L</i>	€6
S. Pellegrino <i>sparkling water 75cl</i>	€6
Perrier <i>sparkling water 33cl</i>	€4
Acqua Panna <i>still water 50cl</i>	€3
Ydor Sourotis <i>still water 1L</i>	€3

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

Americano	€5
Cappuccino	€5
Caffè Macchiato	€4
Espresso	€3
Double Espresso	€5
Ristretto	€3



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ALLERGENS

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

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