Kombucha is a refreshing beverage prepared by the fermentation of black tea and sucrose with a symbiotic culture of bacteria and fungi. Kombucha is an important probiotic source for vegan nutrition. Furthermore, it has been claimed that kombucha has a number of health effects such as regulating gastrointestinal functions and protecting against cancer, infectious diseases, and cardiovascular problems. Rosa damascena Mill., is known as ?Isparta rose?, have an important part of culture and city economy. Generally, it is used for the manufacture of cosmetic products and various food products such as jam and Turkish delight. In this study, it was aimed to manufacture a new fermented functional beverage using Kombucha culture and rose petals. The tap water was boiled and rose petal concentrate and sugar were added then cooled.